CANNABIS COOKBOOK

150+ MARIJUANA EDIBLE RECIPES THAT WILL GET YOU HIGH

Contents

Cannabis Tiramisu 7
Chocolate Ganache Cannabis Cupcakes 7
Chocolate Canna-Cups Recipe 8
Tricolor Marshmellow Cereal Treats 8
Cannabis Thumbprint Tea Cookies Recipe 9
No-Bake Fudge 10
Chocolate-Dipped Weed Cherries 10
Cannabutter Pound Cake 11
Cannabis Taffy 11
Cannabis Corn Syrup 12
How to Make Weed Candy 12
Cannabis Caramel Candy 13

Caramel Cashew Squares..... 13
Dank Cheesecake..... 14
Flourless Canna Chocolate Cake..... 15
Coughing Coffee Cake..... 15
Chronic Carrot Cake..... 16
Pumpkin Roll-ItUp Cake..... 17
Cannabis Easter Egg..... 18
WeedInfused Sugar Cookie Christmas Tree..... 19
Cannabis-Infused Birthday Cake..... 20
Weed Donuts..... 20
Cannabis Basic Muffins..... 21
Chewy Chocolate Chip Weed Cookies..... 22
NoBake Cannabis Cookie Bars..... 22
Chocolate Bananas..... 23

Creamy Stuffed Cannabis-Infused Pancakes 23
Chocolate Weed Brownies..... 24
Cannabis No-Bake Toffee Cookies 25
Cannabis Chocolate Birthday Cake..... 25
Cannabis Banana Muffins..... 26
Cannabis Coconut Creme Brûlée..... 27
Cheeba Chocolate Chip Cookies..... 27
Pumpkin Pot Brownies..... 28
Rocky Road Marijuana Brownies..... 29
Honey Chocolate Brownies..... 29
Microwave Peanut Butter Swirl Brownie 30
CannaCrack 30
Oven-Baked Donut Holes 31
Peanut Butter Bud Bars..... 32
Chronic Apple

Crisp..... 32
Space Cake..... 33
Cannabis Sugar Cookies 33
Strawberry Weed Muffins..... 34
Adult Weed Brownies..... 35
Cannabombs..... 35
Lemon Raspberry Scones..... 38
Chocolate Coconut Pecan Pie..... 39
Stoned Gummies..... 40
Ganja Toffee Chews 40
Juanita‘s Canna Lollipop..... 41
Canna Mint Patties..... 41
Tropical Orange Chews 42
Mary Jane‘s Peanut Butter Cups

..... 43
Chocolate Covered
Cherries..... 43
Canna Chocolate
Truffles..... 44
Marijuana Fudge
Munchies..... 44
Oat Munchies Spheres
..... 45
Pavlov with Canna-Raspberry
Sauce..... 45
Nutrition: Calories: 215 Fat: 2.7g Fiber: 1.7g Carbs: 53g Protein: 1.2g
..... 46
Weed Banana
Bread..... 46
OMFG MINT CANNABIS
BROWNIES..... 47
PoppyPot
Cake..... 48
Purple Kush Cake
..... 49
Fire Crackers
..... 49
Blueberry Cannabis
Pie..... 50
Cinnamon Pecan
Sandies..... 51

Cheech and Chong‘s Chocolate Cake..... 51
TwiceCooked Popcorn Bars..... 52
Peppermint Buddha Bark 53
Butterscotch Cannabis Blondies 54
Almond Lemon Bars..... 55
Weed Macaroons..... 57
Weed Cotton Candy..... 58
Cannabis Coffee Cake..... 59
Weed Popsicles..... 60
Cannabis Granola..... 61
Baked Backlava..... 62
Butterscotch Canna-Pops..... 62
Cannabis Hard Candy..... 63
Pina Co-Canna Pie

Cake..... 64
Red-Hot White Fudge..... 65
Cannabis Hard Candy and Lollipop..... 66
Cannabis Toffee Candy..... 66
Cannabis Peanut Butter Balls..... 67
Rice Krispie Treats..... 68
Cannabis Apple Pie..... 69
CannabisInfused Red Velvet Cake..... 70
Peanut Butter Ganja Goo Balls..... 71
Scooby Snacks..... 71
Butterscotch Space Pops..... 72
Cannabis Monkey Bread..... 73
Silky Coconut Cake..... 74
Cannabis Strawberry Cake

..... 75
Stoner‘s Lemon Poppy Seed Loaf..... 75
Choco-Espresso Spelt Cake..... 76
Canna Cinnamon Coffee Cake 77
Canna Apple Pecan Space Cake 77
Canna Carrot Muffins 78
Rum Raisin Cupcakes 79
Hot Ganja Chocolate Cupcakes..... 80
French Toast Cupcakes 81
Cannabis Hummingbird Cupcakes 82
Coconut and Chocolate-Covered Marshmallow Cannabis Balls 83
Cannabis Cinnamon Roll Oatmeal Cookie 83
Carrot Cakecannabis..... 84
ChocolateCakecannabis 85
Chocolate Brownie Cakecannabis..... 85

Rum Cakecannabis 86
Chocolate Cakecannabis 87
Coconut Cakecannabis..... 88
Strawberry Cheesecakecannabis..... 89
Cinnamon Cheesecakecannabis..... 90
CBD Gummy Bears..... 90
True Belgian Cannabis Waffles..... 91
Chocolate Olive Oil Cake 92
Orange Almond Cake 92

1. Preheat the oven to 325°F. Grease a 9-inch spring form pan and dust the inside with almond flour. In a large bowl, whisk together the almond flour, baking powder, baking soda, cinnamon, ginger, and salt. In another bowl, whisk together the eggs, ⅔ cup of the honey, oil, and orange zest. The dry ingredients will then be added to the egg mixture and fold in until just a few lumps remain, then gently fold in the raspberries. Put the mixture in the prepared pan and smoothen the top part. Bake for 45 to 50 minutes, or until the edges are browned, and the center is set. Warm the remaining 1 teaspoon honey with the orange juice. Brush this onto the warm cake—it'll sink right in—then let it cool completely in the pan. To serve, garnish slices with whipped cream, chopped almonds or pistachios, and a dusting of powdered sugar..... 93

Cranberry Bread 93
Canna-Banana Bread .....

. 94
Red Velvet Canna Cake
..... 94
Cherry- Cranberry Ginger Cake
..... 95
Peach Jelly Roll
..... 96
Canna- Banana Crumble Muffins
..... 97
Lemon Coconut Muffins
..... 98
Marijuana Oatmeal Bars
..... 98
Jane‘s Chewy Pecan
Bars..... 99
Orange Creamsicle Cookies
..... 100
Caramel Crunch Bars
..... 101
Marijuana Snowballs
..... 101
Citrus Poppy Seed Cookies
..... 102
Ganja Ginger
Cookies..... 103
Cannabis Oatmeal Cookies
..... 103
Jam Thumbprint Cookies
..... 104

Summer Strawberry Cookies..... 104
Italian Mandorla Cookies 105
Very Berry Cheesecake Pops 105
Mango Yogurt Pops 106
Nutty Banana Yogurt Pops..... 106
Double Chocolate Gelato 107
Canna Cherry-Strawberry Gelato 107
Peaches-N-Cream Soft Serve Ice Cream 108
Tropical Mango Soft Serve Ice Cream 108
Lime Coconut Ice Pops 109
Rose Coconut Ice Cream..... 109
Chai Green Tea Ice Cream 110
Indian Sweet Carrot Pudding 110
Pumpkin Flan with Pumpkin Seed Praline..... 111
Lemon Panna Cotta..... 112
Tropical Coconut Pudding 113

Healthy Chia Seed Pudding..... 114
Canna Rice Pudding with Raisins and Apricots..... 114
Canna Banana Parfait..... 115
Get High Pudding 115
Marijuana Creamy Custard 116
—Baked‖ Peach Pie..... 116
Fresh Glazed Very Red Berry Pie 118
Blueberry-Peach Cobbler 118
Chocolate Citrus Torte..... 119
Homemade Cannabis Oreo Cookies..... 119
Cannabis Chocolate Ice Cream with Super Potent Blondies 120
Cannabis Chocolate Caramel Peanut Butter Cups..... 121
Potent Cannabis Brownies 122
Cannabis-Infused Ice Cream..... 123
Cannabis Pancakes..... 123

Cannabis Carrot Cake 124
Marijuana Cheesecake 124
Cannabis Gingerbread..... 125
Chocolate Cannabis Bar 126

Cannabis Tiramisu

Ingredients:
- 6 extralarge egg yolks, at room temperature
- 1/4 cup sugar

- 1/2 cup good dark rum, divided
- 1 1/2 cups brewed espresso, divided
- 3 tablespoons cannabis coconut oil
- 16 to 17 ounces mascarpone cheese
- 30 Italian ladyfingers or savoiardi
- Bittersweet chocolate, shaved or grated
- Confectioners‘ sugar (optional)

Directions:

1. Whisk the egg yolks and sugar in the bowl of an electric mixer fitted with the whisk attachment on high speed for about 5 minutes, or until very thick and light yellow. Lower the speed to medium and add 1/4 cup rum, 1/4 cup espresso, 2 tablespoons cannabis coconut oil and the mascarpone. Whisk until smooth.

2. Combine the remaining 1/4 cup rum and 1 1/4 cups espresso with 1 tablespoon cannabis coconut oil in a shallow bowl. Dip 1 side of each ladyfinger in the espresso/rum mixture and line the bottom of a
in a shallow bowl. Dip 1 side of each ladyfinger in the espresso/rum mixture and line the bottom of a
inch dish. Pour half the espresso cream mixture evenly on top. Dip 1 side of the remaining ladyfingers in the espresso/rum mixture and place them in a second layer in the dish. Pour the rest of the espresso cream over the top. Smooth the top and cover with plastic wrap. Refrigerate overnight.

3.Before serving, sprinkle the top with shaved chocolate and dust lightly with confectioners‘ sugar, if desired.

Chocolate Ganache Cannabis Cupcakes

Ingredients:
 1/4 cup cannabis butter

 1 cup sugar
 4 extralarge eggs, at room temperatur e
 16 fluid ounces Hershey‘s chocolate syrup
 1 tablespoon pure vanilla extract
 1 cup all-purpose flour
 1 teaspoon instant coffee granules

For Ganache:
 1/2 cup heavy cream
 8 ounces goodquality, semisweet chocolate chips
 1/2 teaspoon instant coffee granules

Directions:
1.Preheat the oven to 325 degrees F. Line a muffin pan with paper liners.

2. Cream the cannabis butter and sugar in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy. Add the eggs, 1 at a time. Mix in the chocolate syrup and vanilla. Add the flour and coffee granules and mix until just combined. Don‘t overbeat or the cupcakes will be tough. **3.**Scoop the batter into the muffin cups and bake for 30 minutes, or until just set in the middle. Don‘t overbake! Let cool thoroughly in the muffin pan.

For Ganache:

1. Cook the heavy cream, chocolate chips and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring

occasionally.
2.Dip the tops of the cupcakes into the ganache. Do not refrigerate.

Chocolate Canna-Cups Recipe

Serves: 1 Canna-Cup
Ingredients:
- 1/4 teaspoon of cannabis-infused coconut oil
- 1 tablespoon chocolate morsels
- Nuts and fruit (optional)

Directions:

1. Melt cannabis-infused coconut oil and chocolate. (You can melt your canna-coconut oil in the Breville Smart Oven at a 120 degrees. The smart oven maintains a slow, consistent heat, and the cannabinoids are not damaged. Also, burnt chocolate is kind of gross.)
2.Mix well. Ensure that melted chocolate and canna-coconut oil is combined well to result in consistent, even doses.
3.Pour melted cannabis-infused chocolate into a lined mini muffin tin.
4.Refrigerate until firm.

Tricolor Marshmellow Cereal Treats

Ingredients:

- 1.2 ounces freeze-dried strawberries
- 1.2 ounces freeze-dried blueberries
- 1.2 ounces freeze-dried mangoes
- 9 cups crisp rice cereal
- 1⁄2 cup (1 stick) plus 1 tablespoon unsalted butter
- 3 tablespoons cannabutter
- 5 ounces mini marshmallow s

Directions:

1.Coat a 9-inch square baking dish with baking spray and line with parchment paper, allowing 2 inches of overhang on each side.
2.In a completely dry blender, or in the bowl of a food processor fitted with the metal blade, pulse the strawberries until they become fruit dust.

3. Transfer the pulverized strawberries to a medium bowl, clean the blender or food processor, and repeat, separately, with the blueberries and mangoes, placing each fruit into its own bowl.
4.Add 3 cups of the cereal to each bowl. Toss to coat with the fruit dust.

5.In a small saucepan, melt the unsalted butter and cannabutter over medium-low heat. Gradually add the marshmallows, stirring until they are melted and combined.

6. Divide the marshmallow mixture among the three bowls, stirring well to combine.
7.Using your fingers, press the strawberry layer into the prepared baking dish.
8.Press the blueberry and mango layers into the dish over the strawberry layer.

9.Allow the treats to set at room temperature for a minimum of 30 minutes before removing from baking dish and cutting into bars.

Cannabis Thumbprint Tea Cookies Recipe

Yield: 3 Dozen Thumbprint Tea Cookies
Ingredients:
 1 cup (4:20) butter and cannabutter
 1/3 cup powdered sugar
 1 teaspoon vanilla
 1 & 2/3 cups flou r
Fruit Filling:
 8 oz. jar (your choice) of favorite jam/preserve/jelly, 4:20 vg tincture
Chocolate Filling:
 12 oz. (your choice) of chocolate, cannabis oil
Directions:
1.Pre-heat oven to 350 F.

2. In a large mixing bowl, cream together cannabis butter and powdered sugar until light and fluffy. Fold in vanilla.
3.Mix in flour and place finished dough into refrigerator for 30 min.

4. Line cookie trays with parchment paper. Form dough into 1″ balls, then place onto tray, 12 to a tray. Once the cookies have cooled, use the back of a spoon to make indentations into the cookies that will be filled later. Cook for 8-10 minutes or until golden brown. Let cool completely before filling.

For Fruit Filling:

1. Using your favorite jam/jelly/preserve, place contents of one jar into a medium saucepot on low heat. Add 2 tablespoons of water and heat until warm and manageable, then remove from heat. Stir in 2-3 tablespoons of 4:20 VG Tincture (can be adjusted to your personal levels). Fill each cookie and let sit for 15 minutes before placing in refrigerator for 30 minutes.

For Chocolate Filling:

1. Melt your chocolate of choice 1-2 minutes in microwave, then stir in 2-3 tablespoons 4:20 oil (can be adjusted to your personal levels). Fill each cookie and let sit for 15 minutes before placing into refrigerator for 30 minutes.

No-Bake Fudge

Ingredients:
- 7 cups (2 lbs) powdered sugar
- 1 cup of Hershey's cocoa
- 1 lb (4 sticks) of cannabutter

- 1 teaspoon of vanilla essence
- 1 cup of peanut butte r

Directions:
1.Melt the butter and peanut butter in a saucepan or double boiler, and add the vanilla essence
2.In a large bowl, mix together the powdered sugar and cocoa.
3.Add the melted ingredients and mix well
4.Press into a flat pan, and place in the fridge until firm

Chocolate-Dipped Weed Cherries

Time Required: 2 hours 15 minutes
Yield: 24 Chocolate Cannabis Cherrie s
Ingredients:

- 1 cup dark chocolate chips
- 1 cup milk chocolate chips
- ¼ cup cannabis coconut oil
- 24 cherries with stems (washed and dried; if you use fresh cherries, remember to remove the pit!)

Directions:
1.Heat milk chocolate chips, dark chocolate chips and cannabis coconut oil in a microwave safe bowl. Remove and stir every 20 seconds until melted. Chocolate should be warm but not hot. **2.**Dip dry cherries by the stems in chocolate, one at a time, allowing excess chocolate to drip back into bowl.

3. Set cherries on a wax paper-lined plate to dry. Repeat until all cherries are coated. Save extra chocolate on the side. (You will dip the cherries again.)
4.Chill cherries in the refrigerator for 1 hour.

5. Warm the chocolate sauce back up and remove cherries from the refrigerator.
6.Dip each cherry in the chocolate sauce for a second time. Return cherries to the refrigerator to chill for 1 hour before serving.
7.Store extra cherries in the refrigerator.

Cannabutter Pound Cake

Prep Time: 10 minutes
Cook Time: 80 minutes
This classic cake is elevated with the addition of cream cheese!
Ingredients:
- ½ cup cannabutter, softened
- 1 cup real butter, softened

- 1 (8 oz) package cream cheese, softened
- 3 cups white sugar
- 6 eggs
- 3 cups allpurpose flou r
- 1 teaspoon vanilla extract

Directions:
1.Heat oven to 325 degrees F. Spray a 9×5 bread pan with nonstick spray.

2.With an electric mixer, mix everything except the flour until combined. Once combined, add flour. Mix until combined.
3.Pour mixture into 9×5 pan. Bake 80 minutes.
4.Let it cool !

Cannabis Taffy

Prep TIme: 45 minutes
Yield: 3 to 4 dozen pieces
Ingredients:

- 1½ mugs cocoa sugar
- ½ glass cannabis corn syrup
- 3 tablespoons cannabutter (or customary margarine)
- 1½ teaspoons salt
- 1½ teaspoons vanilla extract

Directions:

1. Join cocoa sugar, corn syrup, cannabutter and water in a pan. Heat, mixing infrequently, until temperature comes to 256 degrees F.
2.Include salt and cannabis corn syrup to pot and blend.
3.Pour blend onto a lubed marble/stone section, and permit to cool until you can securely touch it.
4.Stretch out taffy until it is light in shading, including vanilla extract as you extend.
5.Haul out strings of taffy that are 1 inch in measurement. Oil scissors and softly cut taffy into chomp size pieces.
6.Wrap every individual bit of taffy in wax paper. Twist ends to close.

Cannabis Corn Syrup

There are an assortment of cannabis corn syrup formulas that call for anywhere from ¼ ounce to 4 ounces of cannabis for each 6 measures of corn syrup. The power of the formulas on this site relies upon the centralization of cannabis in your key fixing. The measure of cannabis in the formula beneath is only a proposal and can be altered by individual dose.

Time Required: 4 hours (suggested min imum)
Ingredients:
 Vast pot or slow cooker
 3 glasses light corn syrup
 1 ounce finely ground cannabis

 Cheesecloth
 Spoo n
 Tupperware holder with cover
 Elastic band (one that will extend around the edge of your Tupperware)

Directions:
1.Pour the light corn syrup in the pan or stewing pot, and set on low/medium warmth.
2.Let the syrup warm up until it is hot; however, ensure it doesn‘t bubble.
3.Add your finely ground cannabis to the hot syrup.
4.Blend the cannabis often as it douses for no less than 4 hours. Try not to give it a chance to bubble.

5. Set up your Tupperware holder by taking 2 sheets of the cheesecloth and securing it over the cover of the dish utilizing the elastic band. Turn heat off and let blend cool down somewhat.
6.Pour the cannabis corn syrup blend gradually over the highest point of the cheesecloth and into the holder. Rehash this progression as important to strain the greater part of the plant from the syrup.

7.Permit syrup to cool. Store the cannabis corn syrup in an impenetrable holder and keep it in a cool, dim spot.

How to Make Weed Candy

Time Required: 25 minutes Yield: 3 to 4 dozen pieces **Ingredients:**

- 2 cups sugar
- 1¼ cup cannabis corn syrup
- 1 cup water
- Food coloring/flavoring of your choice

Directions:
1.Heat sugar, cannabis corn syrup and water in saucepan over medium heat.
2.Stir until all sugars are dissolved. Bring to a 300 degree boil.
3.Add food coloring and flavoring slowly. Stir well.
4.Turn off heat. Carefully and quickly pour liquid into candy molds before it hardens.
5.Remove candy from mold once it is finished cooling. Toss candy in sugar, if desired.

Cannabis Caramel Candy

Time Required: 25 minutes
Yield: 3 to 4 dozen pieces
Ingredients:
- 1 cup cannabutter
- 2 ¼ cups brown sugar

- Dash salt
- 1 cup light corn syrup
- 14 ounces sweetened condensed milk (canned)
- 1 teaspoon vanilla extract

Directions:
1.Melt cannabutter slowly in saucepan .
2.Stir in brown sugar and salt until combined.
3.Stir in light corn syrup.
4.Add milk slowly while constantly stirring.
5.Cook mixture over medium heat until candy begins to get firmer (usually 12 to 15 minutes).
6.Remove saucepan from heat and stir in the vanilla extract.
7.Pour mixture into 9x13 pan. Allow candy to cool down.
8.Cut, serve and store.

Caramel Cashew Squares

Ingredients:
For Crust:

- 1/3 cup firmly packed brown sugar
- 4 tablespoons butter (2 cannabutter, 2 regular)
- 1 cup all-purpose flour
- 1/4 teaspoon sal t

For Topping:

- 1/2 cup butterscotch-flavored baking chips
- 1/4 cup light corn syrup
- 2 tablespoons cannabutter
- 1 cup chopped salted cashews

Directions:
1. Heat oven to 350°F.
2. Place brown sugar in medium bowl.
3. Add 4 tablespoons of butter, and mix with brown sugar in a blender until it resembles coarse crumbs.
4. Add flourand salt. Mix well.
5. Press mixture onto bottom of the ungreased 8-inch square baking pan.
6. Bake for 11-13 minutes and let set.

7. Melt butterscotch chips, corn syrup and 2 tablespoons cannabutter in 2-quart saucepan over low heat, stirring occasionally.
8. Removefrom heat. Stir in cashews.
9. Pour cashew mixture over the crust.
10. Continue baking for 8-10 minutes or until it starts to bubble.
11. Set and cool completely.
12. Cover; store refrigerated. Cut into bars.

Dank Cheesecake

Ingredients:
- 1/3 cup cannabutter, softened
- 1(9 oz) premade Graham cracker crust
- 2 (8 oz) packages cream cheese, softened

- ¾ cup white sugar
- 1/3 cup milk
- 2 eggs
- ½ cup sour cream
- 1 ½ teaspoons vanilla extrac t
- 2 tablespoons allpurpose flour

Directions:
1.Heat oven to 350 degrees F. Remove plastic from premade crust.

2. With an electric mixer, mix cannabutter, cream cheese and sugar until combined. Add milk, eggs, sour cream, vanilla and flour. Mix until combined. Pour mixture into crust.
3.Bake 1 hour. Turn off heat. Leave cheesecake in closed oven for 5 hours.
4.Store in refrigerator.

Flourless Canna Chocolate Cake

Time Required: 9 hours
Prep Time: 20 minutes
Cook Time: 45 minutes
Whether or not you‘re sensitive to gluten, this cake is still awesome!
Ingredients:
- ½ cup cannabutter, melted
- ½ cup real butter, melted
- ½ cup water

- ¼ tsp salt
- ¾ cup white sugar
- 18 (1 oz) pieces bittersweet Baker‘s chocolate
- 6 egg s

Directions:
1.Heat oven to 300 degrees F. Spray a 10‖ pie dish with nonstick spray.

2. In a saucepan and on medium heat, stir water, sugar and salt until everything has dissolved. Remove from heat.
3.Microwave chocolate until melted. Be careful not to burn it.
4.With an electric mixer, mix melted chocolate, cannabutter, real butter and sugar mixture until combined. Mix in the eggs, two at a time until combined.
5.Pour mixture into pie dish. Set pie dish in a larger pan, and fill the larger pan with water until the water is ½ way to the top of the pie dish.
6.Bake 45 minutes.
7. Refrigerate 8 hours.

Coughing Coffee Cake

Time Required: 1 ¼ hours
Prep Time: 10 minutes
Cook Time: 55 minutes
Skip the morning coffee and try this for breakfast!
Ingredients:

- ½ cup cannabutter, melted
- ½ cup real butter, melted
- 1 (25 oz) box yellow cake mi x
- 1 (3.4 oz) box instant vanilla pudding mix
- 1 (3.4 oz) box instant butterscotch pudding mix
- 4 eggs
- 1 cup water
- 1 cup brown sugar
- 1 tablespoon ground cinnamon

Directions:
1.Heat oven to 350 degrees F. Spray a 9×13 baking dish with nonstick spray.
2.With an electric mixer, mix everything together (except brown sugar and cinnamon) until combined.
3.In a separate bowl, mix brown sugar and cinnamon until combined.

4. Pour ½ of cake mixture into baking dish. Evenly sprinkle ½ of brown sugar mixture on top. Pour in rest of cake mix. Evenly sprinkle the remaining brown sugar mix on top .
5.Bake 20 minutes. Then set heat to 325 degrees and bake 35 minutes. Let cool.

Chronic Carrot Cake

Ingredients:
For Cake:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 3 eggs
- 3/4 cup buttermilk
- 1 cup cannaoil
- 1 1/2 cups sugar
- 2 teaspoons vanilla extract
- 2 1/2 cups shredded carrot s
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 cup raisins

For Frosting:

- 1/2 cup butter, softened (or cannabutter)
- 1 cup cream cheese (or canna cream cheese)
- 4 cups powdered sugar
- 1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees F.
2.Sift together flour, baking soda, salt and cinnamon in a medium-sized bowl. Set aside.
3.Combine eggs, buttermilk, cannaoil, sugar and vanilla in a separate bowl, mix well.
4.Add flour mixture to the cannaoil mixture, stir well.
5.Combine shredded carrots, coconut, walnuts and raisins in a separate bowl.

6.Add carrot mixture to batter and mix thoroughly.
7.Pour batter into a greased cake pan and bake for 1 hour or until toothpick comes out clean.
8.Remove cake from oven and let cool.
9.Mix cream cheese, butter, milk and vanilla together while cake is cooling .
Frost cake with icing. Store in refrigerator.
In a medium bowl, combine butter, cream cheese, powdered sugar and vanilla extract to make the frosting. Beat until the mixture is smooth and creamy.
Frost the cooled cake. Cut and serve.

Pumpkin Roll-It-Up Cake

Time Required: 1 hour 40 minutes
Serves: 8
Ingredients:
Cake:

- 1/4 cup confectioner's sugar for dusting towel
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt
- 3 large egg s
- 1 cup granulated sugar
- 2/3 cup canned pumpkin

For Filling:

- 1 package cream cheese, softened, 8 ounces
- 3 tablespoons cannabis-infused butter, softened
- 5 tablespoons butter, softened

- 1 teaspoon vanilla extract
- 1 1/4 cups powdered sugar

Directions:
For Cake:
1.Preheat oven to 375º F. Grease a 12x17 inch jellyroll pan or cookie sheet with sides. Line pan with

wax or parchment paper, and grease and flour the paper.
2.In a small bowl, combine the flour, baking powder, baking soda, pumpkin pie spice and salt.
3. In a large mixing bowl, beat eggs and sugar together with an electric mixer until thick and pale yellow, about 2 minutes. Stir in canned pumpkin

until well combined. Stir in flour mixture just until combined.
4.Pour mixture into prepared pan.
5. Use a rubber spatula to smooth the batter out to the edges in an even layer, and bake 12 -15 minutes or until cake springs back when touched.
6.While cake is baking, prepare clean kitchen towel by laying on the counter and dusting evenly with the powdered sugar.
7.When cake is done, immediately invert onto kitchen towel.
8.Peel off the parchment paper.
9.Starting at the shorter end of the towel, gently and loosely roll the cake inside of the towel. (The towel will be wrapped up inside the cake roll.) Move to a rack and cool completely before filling.

For Filling:
1.Combine all ingredients in a medium size bowl and beat until fluffy.

2. When cake is cool, unroll from towel and spread the cream cheese filling over the cake up to the edges.
3.Re-roll cake and wrap in plastic wrap. Refrigerate for at least 1 hour.
4.Dust with powdered sugar just before serving and slice crosswise into pieces.

Cannabis Easter Egg

Ingredients:

- 1/4 cup cannabis butter
- 1 cup chocolate (70% cocoa solids) or milk chocolate.

Directions:

1.In a large bowl, mix your chocolate and cannabis butter.

2. Halffill a small pan with water and bring to a gentle simmer over a low heat. Rest your bowl with chocolate on top, then allow to melt, stirring occasionally.

3.Using oven gloves, remove the bowl from the heat and leave to cool to 95 degrees F (35 ºC). Check the temperature with a cooking thermometer.

4.Spoon the chocolate into your mold, one tablespoon at a time, tilting the mold so the chocolate covers the surface. Don‘t worry if you make a mess! Tip any excess chocolate back into the bowl.

5.Allow the chocolate to cool slightly, then, using a butter knife, scrape around the rim of the mold to get a clean edge.

6.Meanwhile, repeat steps 4 to 6 with the second mold.

7.Lay out some greaseproof paper and place the mold flat-side-down on top for 15 minutes or until the chocolate has completely set.

8.To remove your eggs from their molds, squeeze the casing gently, working your way around the edge (the warmth from your hands will help).

9.Brush the remaining melted chocolate around the rim of each of the chocolate egg halves, then gently press them together so they stick in place. Leave for a few minutes until the chocolate sets, then it‘s ready!

Weed-Infused Sugar Cookie Christmas Tree

Ingredients:
 3/4 cup unsalted butter, room temperature

 1/4 cup cannabis butter, room temperature
 1 cup sugar
 1 large egg, room temperature
 1 teaspoon pure vanilla extrac t
 1/2 teaspoon almond extract
 2 teaspoon baking powder
 2 1/2 cups all-purpose flour
 1/2cup cocoa powder

For Buttercream:
 1/2 cup unsalted butter, room temperature

 1/4 cup cannabis sugar
 1 teaspoon vanilla extract
 1/2 teaspoon pure almond extract
 3 cups confectioners‘ sugar, sifted
 1 2 tablespoons whole milk, you can use more if needed
 Green food color
 Pinch salt

Directions:
For Cookies:
1.Preheat oven to 350 degrees F.

2. Add both butters to the bowl of your stand mixer and cream on mediumAdd both butters to the bowl of your stand mixer and cream on

medium2 minutes, or until butter is smooth.
3.With the mixer on low, slowly add the sugar and then the egg.

4. Scrape the bowl with the mixer off.
5.Turn mixer back on low and add in extracts.
6.Allow all ingredients to combine fully .
7.Add the baking powder and then the flour, 1/2 cup at a time, until fully incorporated; ending with the cocoa powder.
8.Remove bowl from mixer and drop dough onto a floured countertop. Roll out into a flat disc, about
1/2 inch thick.
9.Cut cookies into 2Cut cookies into 2inch, and 1-inch cookies and bake for 6-9 minutes. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.

For Buttercream:
1.Beat butter together with cannabis sugar in the bowl of stand mixer with paddle attachment on medium-high speed until light and fluffy (about 3 minutes).

2. With the mixer off or on low, add vanilla and almond extract.
3.Slowly add in confectioners‘ sugar, cannabis sugar, milk, green food color and salt; frequently scrape sides and bottom of the bowl.
4.Once incorporated, whip frosting for at least 3 minutes on medium-high to high.
5.If frosting is too thick to spread, gradually beat in additional milk.
6.Store in refrigerator up to 2 weeks. Rewhip before using.

Cannabis-Infused Birthday Cake

Ingredients:

- 1/2 cup cannabis butter
- 1 cup butter
- 1 cup flour
- 1/2 teaspoon baking powder
- 6 eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 3 cups powdered sugar
- 8 ounces cream cheese food coloring (optional)
- Jam (optional)

Directions:
1. Preheat oven to 220 degrees F .

2. In a large bowl, blend 6 eggs with 1 cup sugar and vanilla extract until you get a nice white creamy mixture.
3.Fold in 1 cup flour and baking powder.

4. Pour into a cake pan and bake for 50 minutes.
5.In a medium bowl, cream together 1 cup butter with 1/2 cup cannabis butter.
6.Add powderd sugar, cream cheese and food coloring (optional).
7.Once cake is done, cool down and start glazing the cake with the cream mixture.
8.Decorate as you like and put in some candles.

Weed Donuts

Ingredients:

- 1 1/2 cups cannabis sugar
- 3/4 cup lukewarm milk
- 1 envelope yeast
- 1 tablespoon sugar
- 1 egg
- 1/4 cup melted butter
- 1/3 cup sugar
- 2 1/2 cups flour
- 1/2 teaspoon salt

Directions:

1. In a medium bowl, add milk, 1 tablespoon sugar and yeast. Whisk and set aside .
2. In another bowl, add 1 egg, 1/3 cup sugar, melted butter and whisk.
3. Add yeast mixture to the egg mixture and whisk well.
4. In a large bowl, add flour, salt and wet mixture; mix and knead until smooth and no longer sticky.
5. Move the dough to a greased bowl and cover; set aside until it has doubled in size.
6. Whendoubled in size, knead dough once more and flatten out on a surface using a bread roller.
7. Cut donutsized rounds in the dough using a round cutter.
8. Place on a flat tray and let double in size again.
9. Now fry your donuts for 2 minutes each side in vegetable oil on 350 degrees F.
10. Coat with cannabis sugar straight after frying.
11. Fill donuts with jelly or nutella.

Cannabis Basic Muffins

Ingredients:

- 1/4 cup melted cannabis butter
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup white sugar
- 1 egg
- 1 cup milk

Directions:
1.Preheat oven to 350 degrees F.
2.Melt cannabis butter on very low temperature .

3. Stir together the flour, baking powder, salt and sugar in a large bowl. Make a well in the center. In a small bowl or 2 cup measuring cup, beat egg with a fork. Stir in milk and cannabis butter. Pour all at once into the well in the flour mixture.
4.Mix quickly and lightly with a fork until moistened.The batter will be lumpy. Pour the batter into paper lined muffin pan cups.
5.Bake for 25 minutes or until golden.

Chewy Chocolate Chip Weed Cookies

Ingredients:
- 1/4 cup softened cannabis butter
- 1/2 cup softened normal butter

- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- One cup brown sugar
- 1/2 cup white suga r
- 1 tablespoon vanilla extract
- 1 egg
- 1 egg yolk
- 2 cups chocolate chips

Directions:
1.Preheat the oven to 325 degrees F.
2.Grease cookie sheets or line with parchment paper.
3.In a bowl, sift together the flour, baking soda and salt; set aside.

4. In a medium bowl, cream together the cannabis butter, normal butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg and egg yolk until light and creamy.
5.Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon.
6.Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

7.Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

No-Bake Cannabis Cookie Bars

Ingredients:
- 1/2 cup melted cannabis butter
- 1 1⁄2 cups Graham cracker crumbs

- One pound confectioners‘ sugar (3 to 3 1/2 cups)
- 1 1⁄2 cups peanut butter
- 1/2 cup butter, melted
- 1 (12 ounces) bag milk chocolate chips

Directions:

1. Combine Graham cracker crumbs, sugar and peanut butter; mix well.
2.Blend in the melted cannabis butter until well combined .
3.Press mixture evenly into a 9 x 13-inch pan.
4.Melt chocolate chips in microwave or in a double boiler.
5.Spread over peanut butter mixture.
6.Chill until just set and cut into bars. (These are very hard to cut if the chocolate gets —rock hard‖.)

Chocolate Bananas

Ingredients:

- ½ cup cannabutter
- 3 ripe but firm bananas
- 1 pound dark chocolate, chopped, or semisweet chocolate chips
- 1/2 cup granola, chopped pecans and walnuts, or sprinkles (optional)

Directions :

1.Line a baking sheet with nonstick foil or parchment paper.
2.Cut the bananas in half and insert a popsicle stick into each half, as shown.
3.Place them on the baking sheet and freeze for 15 minutes.
4.Melt the cannabutter over a low heat and then set it aside.

5. Melt chocolate in the same double boiler until smooth. Add the cannabutter to the chocolate as it‘s melting. Gently mix the cannabutter into the chocolate.
6.Roll each banana half in the chocolate, then quickly sprinkle with your topping (if using).
7. Freeze until the chocolate sets, 30 minutes.
8.Serve and then enjoy! Or freeze in an airtight container for up to a week.

Creamy Stuffed Cannabis-Infused Pancakes

Ingredients:
- 1 cup cannabis milk

- 1 egg
- 2 tablespoons vegetable oil
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 cup flour
- 2 teaspoons baking powder (for the filling)
- 1 cup cream cheese
- Chopped strawberries
- Blueberries
- 2 tablespoons vanilla sugar
- 1/2 cup whipping cream

1.In a large bowl, sift together the flour, baking powder, salt, and sugar. Make a well in the center and pour in the milk, egg and vegetable oil; mix until smooth.
2.Heat a lightly oiled griddle or frying pan over medium-high to low heat. Pour or scoop the batter onto the griddle. Brown on both sides and serve hot.

For Filling:
1.In a medium mixing bowl, beat the softened cream cheese until smooth.
2.Add whipping cream and vanilla. Beat mixture until combined. Stir in both berries and sugar.
3.To serve, spoon 2/3 tablespoons of filling onto each thin pancake.
4.Serve with chocolate sauce.

Chocolate Weed Brownies

Ingredients:
- 1/4 cup cannabis butter
- 1/4 cup normal butter
- 2 eggs

- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder

For the Frosting:
- 3 tablespoons butter, softened
- 1 teaspoon cannabis butter, softened
- 1 tablespoon honey
- 1 teaspoon vanilla extrac t
- 1 cup confectioners‘ sugar

Directions:
1.Preheat oven to 330 degrees F.
2.Grease and flour an 8-inch square pan.

3. In a large saucepan, on very low heat, melt 1/4 cup butter and 1/4 cup cannabis butter. Remove from heat, and stir in sugar, eggs and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, 1/2 cup flour, salt and baking powder. Spread batter into prepared pan.
4.Bake in preheated oven for 25 to 30 minutes. Do not overcook.

For Frosting:

1. Combine 3 tablespoons softened butter and 1 teaspoon cannabis butter; add 3 tablespoons cocoa, honey, 1 teaspoon vanilla extract, and 1 cup

confectioners‘ sugar. Stir until smooth.
2.Frost brownies while they are still warm.

Cannabis No-Bake Toffee Cookies

Ingredients:

- 1 tablespoon cannabis butter
- 3 cups quick-cooking oats
- 1 cup peanut butter
- 1/2 cup bittersweet chocolate chips
- 1/2 cup semisweet chocolate chips
- 1/2 cup toffee bits, plus more for sprinkling
- 1/2 teaspoon kosher salt

Directions:

1. Line a baking sheet with wax paper. Combine the oats, peanut butter, bitter and semisweet chocolate chips, toffee bits, cannabis butter and salt in a medium saucepan. Cook over medium heat, stirring frequently, until the chocolate chips melt, 3 to 5 minutes.
2.Scoop heaping tablespoons of batter onto the baking sheet, and sprinkle each cookie with extra toffee bits.
3.Freeze for 15 minutes before serving. The cookies can be stored in the refrigerator in an air-tight container for 1 week.

Cannabis Chocolate Birthday Cake

Ingredients:
 1/2 cup of cannabis butter
 8 heaping tablespoons cocoa, plus more for dusting 4 cups allpurpose flour
 4 cups sugar
 1/2 teaspoon salt
 2 cups boiling water
 1 cup buttermilk
 2 teaspoons baking soda
 2 teaspoons vanilla extract
 4 whole eggs, beaten

For Frosting :
 3 cups heavy cream
 24 ounces semisweet chocolate, broken into pieces 2 teaspoons vanilla extract

For Cake:
1.Preheat the oven to 350 degrees F. Heavily grease and dust four 9-inch round cake pans with cocoa.
2.In a mixing bowl, combine the flour, sugar and salt.

3. In a saucepan, melt the cannabis butter on very low heat. Add the cocoa. Stir together. Add the boiling water; allow the mixture to simmer on low for 30 seconds, and then turn off the heat. Pour over the flour mixture and stir lightly to cool.

4.Combine the buttermilk, baking soda, vanilla and beaten eggs. Stir the buttermilk mixture into the butter/chocolate mixture.
5.Divide the batter among the prepared cake pans and bake for 20 minutes.
6.Cool completely before icing. Refrigerate the layers after cooling for best results.

For Frosting :

1.Heat the cream until very hot, and then pour over the chocolate pieces. Stir to completely melt, and then pour into the bowl of an electric mixer. Refrigerate to cool.

2.Once completely cooled, add the vanilla and beat with an electric mixer until light and airy. **3.**Frost the cake in between each layer, on the top and around the sides.

Cannabis Banana Muffins

Ingredients:

- 1/4 cup cannabis oil
- 2 1/2 cups unbleached all-purpose flour
- 1/2 teaspoon baking soda
- 3/4 cup dark brown sugar
- 1/4 teaspoon ground cinnamon
- 2 cups smashed bananas (about 4 to 6 bananas)
- 1/2 cup milk
- 2 large eggs, at room temperature
- 1/8 teaspoon fine salt
- 1/2 teaspoon pure vanilla extract
- 3/4 cups chopped walnut s

Directions:
1.Preheat the oven to 350 degrees F. Lightly brush a 12-muffin tin with butter and set aside.
2.Whisk the flour, baking soda, brown sugar and cinnamon together in a medium bowl, set aside.

3.Whisk the banana, cannabis oil, milk, eggs, salt and vanilla in a large measuring cup with a spout or another bowl.

4. Make a small well in the center of the dry ingredients. Pour wet ingredients into the center; then stir with a wooden spoon until the dry ingredients are moistened but still lumpy. Do not overmix the batter or your muffins will become dense. Gently stir in the nuts. Divide the batter evenly into the muffin tin. **5.**Bake until golden brown, about 25 minutes, rotating the pan halfway through the cooking. (Insert a toothpick into the center of a muffin to check if it is done. Toothpick should come out clean.)

6.Cool muffins in the pan on a rack for a couple minutes. Turn the muffins out of the pan and cool on the rack. Serve warm or at room temperature.

Cannabis Coconut Creme Brûlée

Ingredients:
- 2 tablespoons cannabis coconut oil

- 1 cup unsweetened coconut milk
- 1cup heavy cream
- 1 teaspoon imitation coconut extract
- 4 large eggs
- 8 to 9 tablespoons sugar

Directions:
1.Preheat the oven to 325 degrees F.

2.Combine the coconut milk, cream and coconut extract in a small saucepan over medium-high heat and bring to a boil. Once at a boil, remove from the heat. Add coconut oil

3. Meanwhile, whisk together the eggs and 5 tablespoons sugar in a bowl until combined.
4.Slowly whisk the heated cream mixture into the eggs, stirring constantly.
5.Divide the mixture among six, heat-safe 5-ounce coffee mugs or oven-safe ramekins, filling them about 3/4 of the way up. Put them in a baking dish, and add enough warm water to the baking dish so that it comes halfway up the sides of the coffee mugs.
6.Bake until the center is nearly set. Baking time will depend on the height of your coffee mug or ramekin. Bake time is 10 minutes for every 1/2 inch of height. For a 1-inch vessel, bake the creme brulees about 20 minutes. For a 2-inch vessel, bake the creme brulees about 40 minutes.
7.Remove from the oven and allow to completely cool in the water bath, then refrigerate 15 to 20 minutes before serving.
8.Before serving, sprinkle the tops with a heavy layer of sugar. Use a hand torch or heat under the broiler for 2 to 3 minutes.

Cheeba Chocolate Chip Cookies

Cook Time: 10 minutes
If you love nuts in your cookies, try adding them with the chocolate chips!
Ingredients:

- ½ cup cannabutter, softened
- ½ cup real butter, softened
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ cup brown sugar
- ¼ cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups semisweet chocolate chip s

Directions:
1.Heat oven to 350 degrees F. Spray 2 cookie sheets with nonstick spray.

2. With an electric mixer, mix cannabutter, butter, brown sugar, white sugar, baking soda, eggs and vanilla until combined. Add flour, mix until combined. Add chocolate chips, mix until combined.
3.Roll the dough by hand into 1 inch balls, and evenly place cookies 2 inches apart from each other onto the cookie sheets.
4.Bake 10 minutes.
5.Serve warm.

Pumpkin Pot Brownies

Ingredients:
- 2/3 cup packed brown sugar
- 1/2 cup canned pumpkin

- 1 whole egg
- 2 egg whites
- 1/4 cup cannabutter
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon unsweetened cocoa powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutme g
- 1/3 cup miniature semisweet chocolate pieces

Directions:
1.Preheat oven to 350 degrees F.
2.In a large mixing bowl, combine brown sugar, pumpkin, the whole egg, egg whites and oil.
3.Beat with an electric mixer on medium speed until blended.
4.Add flour, baking powder, cocoa powder, cinnamon, allspice, salt and nutmeg.
5.Beat on low speed until smooth. Stir in semisweet chocolate pieces.
6.Spray an 11×7 inch baking pan with nonstick coating.
7.Pour batter into pan. Spread evenly.
8.Bake 15 to 20 minutes or until a toothpick inserted near the center comes out clean.

Rocky Road Marijuana Brownies

Yield: 12 brownies
Ingredients:

- 1/2 cup cannabis-infused butter
- 1/8 cup butter
- 2 ounces unsweetened chocolate
- 4 ounces bittersweet or semisweet chocolate
- 3/4 cup all-purpose flou r
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup toasted almond slices
- 1 cup miniature marshmallows

Directions:
1.Preheat the oven to 350 degrees F. Line an 8-inch square baking pan with aluminum foil, and grease foil with either butter or vegetable shortening.

2. marijuana brownies, lining the pan
3.Melt the cannabutter, butter and chocolates over low heat in a medium saucepan stirring frequently. Set aside to cool for 5 minutes.
4.Stir together the flour and salt; set aside.
5.Stir the sugar into the melted cannabutter until well combined.
6.Beat in the eggs and vanilla and continue mixing until well incorporated.
7.Mix in the flour and salt until just incorporated.
8.Reserve 1/2 cup of the brownie batter, and spread the remainder into the prepared pan.
9.Bake batter in the pan for about 20 minutes. While it is baking, prepare the topping by stirring together the reserved batter with the toasted almonds and marshmallows .
After batter in pan has baked for 20 minute, remove from oven.
Spread topping over par-baked brownies and return to oven. Bake for

about 10 more minutes or until marshmallows are browned and a toothpick inserted in the center comes out with just a few moist crumbs clinging to it.
Let cool in pan before using the foil to lift out the brownies and slice.

Honey Chocolate Brownies

Ingredients:
- 1 cup melted marijuana butter or oil
- ½ cup melted unsweetened chocolate or cocoa powder
- 4 eggs

- 1 cup honey
- 2 teaspoons vanilla
- 2 cups unbleached white flour
- 2 teaspoons baking powder
- ½ teaspoon sea salt
- 1 cup raisin s
- 1 cup chopped nuts

Directions:
1. Preheat oven to 350 degrees F.

2. Whip the butter, chocolate, carob or cocoa and honey together until smooth. Add eggs and vanilla; mix well.
3.Add the dry ingredients, stir until dampened. Add the raisins and nuts and mix thoroughly.

4. Pour batter into a greased 9x13 inch baking pan. Bake for 45 minutes or until done.
5.Cut into 24 equal pieces (approximately 2‖ x 2‖), each serving has 2 teaspoons of butter = high dose, or cut into 48 pieces (about 2‖ x 1‖) = medium dose.

Microwave Peanut Butter Swirl Brownie

Ingredients:
- 2 tablespoons cannabutter, softened
- 2 tablespoons sugar

- 1 1/2 tablespoons brown sugar
- 1 tablespoon cocoa powder
- 1 egg yolk
- 3 tablespoons flour
- Pinch of salt
- Splash of vanilla
- 1 tablespoon creamy peanut butter

Directions:
1.Mix the cannabutter, sugar, brown sugar, vanilla and egg yolk until smooth .
2.Stir in the salt and flour until well combined. Stir chocolate chips in last.
3.Pour into a ramekin or mug, then dot the top with peanut butter.
4. Swirl lightly with a butter knife.
5.5.75 seconds in the microwave until just done.

CannaCrack

Prep Time: 5 minutes
Cook Time: 15 minutes
CannaCrack is so good that you may need to check in to rehab!
Ingredients:
- 1/3 cup cannabutter
- 9 cups Chex cereal
- 1 cup semisweet chocolate chip s

- ½ cup peanut butter
- 1 teaspoon vanilla extract
- 1 ½ cups powdered sugar

Directions:
1.Place the cereal into a 1 gallon Ziplock freezer bag.

2. In a saucepan and on medium heat, add everything except the powdered sugar. Stir until melted and combined.
3.Pour the chocolate mixture onto the cereal inside the Ziplock bag. Seal the bag and shake it until all the cereal is coated with the chocolate mixture. Once the cereal is coated, pour the powdered sugar into the Ziplock bag, seal it, and shake it until the powdered sugar has coated everything.
4.Let cool, store in the same Ziplock bag, and eat with caution.

Oven-Baked Donut Holes

Time Required: 50 minutes
These donuts can be filled with your favorite pudding, jelly or sweet cream.
Ingredients:

- 1 cup white sugar
- ½ cup cannabutter, melted
- ¾ teaspoon ground nutmeg
- ½ cup milk
- 1 teaspoon baking powder
- 1 cup all purpose flour
- 1 teaspoon ground cinnamon

Directions :
1.Heat oven to 350 degrees F. Spray all of the cups of a mini-muffin pan with nonstick cooking spray.

2. With an electric stand mixer, mix ½ cup sugar, nutmeg, ¼ cup cannabutter, milk, baking powder and flour until combined
3. Fill minimuffin cups ½ way full with donut mix. Bake 20 minutes.
4.When donuts are in oven, take 2 separate bowls and put ¼ cup melted cannabutter in one, and ½ cup sugar with cinnamon in the other.
5.When donuts have finished baking, remove them from the mini-muffin pan and, one-at-a-time, dip them first in the melted cannabutter followed by coating them with the cinnamon sugar.
6.Let cool.

Peanut Butter Bud Bars

Ingredients:
- ½ cup cannabutter, melted
- ½ cup regular butter, melted

- 1 tablespoon decarb seasoning
- 2 cups Graham cracker crumbs
- 2 cups powdered sugar
- 1 cup + 4 tablespoons creamy peanut butter
- 1 ½ cups semisweet chocolate chips

Directions:

1. In a bowl, mix cannabutter, regular butter, Graham cracker crumbs, powdered sugar and 1 cup creamy peanut butter until combined. Press evenly into bottom of 9×13 baking pan.
2.In a saucepan and on medium heat, mix the chocolate chips, decarb seasoning and 4 tablespoons peanut butter until melted and combined.
3.Spread the peanut butter mixture evenly on the crust and refrigerate for 2 hours.
4.Cut into 1 inch squares before serving.

Chronic Apple Crisp

Ingredients:
- 10 cups apples, peeled, cored, and sliced
- 1 cup white sugar

- 1 cup + 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- ½ cup water
- 1 cup quick cooking oats
- 1 cup brown sugar
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ cup cannabutter, melted
- 1 ounce cannabis tincture

Directions :
1.Heat oven to 350 degrees F. Spread apples evenly in 9×13 inch baking pan

2. In separate dish, mix cinnamon, 1 tablespoon flour and white sugar until combined. Sprinkle mix on apples. Pour water on apples.
3.In separate dish, mix oats, brown sugar, baking powder, baking soda, remaining flour, cannabutter and tincture until combined. Spread mixture evenly on top of apples‘

4. Bake for 45 minutes. Serve warm.

Space Cake

Ingredients:
- 1 ¼ cups of baking flour
- 200 CL. of milk
- 2 eggs

- 180 grams of sugar
- ¾ cup butter
- 8 grams of good (light) hash. (You can use Polm or Zero.)

Something to mix is always a nice touch. To give the cake a fresh taste: put 1 apple (sliced) in the cake. You can mix cacao (chocolate), a banana, vanilla (no ice cream!!)… nearly anything in it.

Directions:
1.Preheat oven to 200 degrees c

2. Put the butter in the microwave for about 20 seconds until it‘s a fat paste. Mix the hash with 4/5th of the butter. (Heat up the hash with a lighter and crumble it in the butter.) With the rest of the butter your fatten the baking form so you can get the cake out easy when it‘s done.
3.Mix the butter (and hash), flour, eggs, milk and sugar (and the possible extra ingredient). Keep on mixing it for a few minutes until it‘s nice and smooth. If it‘s too dry: add a little milk. If there is too much liquid, add a little flour.

Cannabis Sugar Cookies

Ingredients:
- 1 cup of cannabis butter
- 1 cup brown sugar

- 1/2 cup white sugar
- 1 large egg
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1/2 teaspoon of baking powder
- Pinch or two of salt

Directions:
1. Preheat oven to
2.Place the cannabis butter in a large bowl, and beat until it is very light and fluffy .
3.Once fluffy, add sugar, a quarter cup at a time, continuing to vigorously beat the mix.
4.Beat in the large egg and the vanilla flavoring.
5.In a separate small bowl, mix together the baking powder, flour and the pinch of salt.
6.Gradually beat the flour mix into the large bowl until completely mixed together.

7.Divide the finished dough mixture into two halves, wrap each half in plastic wrap, and then refrigerate overnight.

8. Roll each half with a rolling pin on a floured surface; the dough should have a thickness of about ? of an inch.
9.Use a cookie cutter, any shape that you want, and then place the dough shapes onto a prepared cookie sheet at least 1 inch apart.
Bake for 10-12 minutes, remove them from the oven when they look golden brown. Leave the cookies to cool before eating.

Strawberry Weed Muffins

If you love strawberries, love muffins and love marijuana, then this recipe is your dream! It is also an easy recipe.
Ingredients:

- 1 cup of flour
- 1/2 cup of quick oats
- 2 teaspoons of baking powder
- 1/4 cup of sugar
- 1/2 teaspoon of salt
- 1 large egg
- 1/4 cup of cannabis butter
- 1 cup of mil k
- 1 cup of fresh strawberries

Directions:
1.Preheat oven to 380F-400F.
2.Mix together the oats, flour, baking powder, sugar and salt in a large mixing bowl.
3.In a smaller bowl, mix together the egg, milk and marijuana butter.
4.Make a crater in the large bowl, and then pour in the liquid mix from the smaller bowl.
5.Stir it up a little don‘t stir until smooth it should be lumpy.

6. Carefully insert the strawberries deep into the mix; you can slice the strawberries into halves and quarters if you wish.
7.Pour the mixture into a muffin tin, using muffin liners, make sure that you leave room in each muffin tin for them to rise. Your mix should fill about 75% of the capacity of the liners.
8.Bake for 25-30 minutes in an oven.
9.Leave to cool on a wire rack, and then enjoy!

Adult Weed Brownies

Ingredients:
- 1/4 pound butter
- 1/4 pound dark chocolate

- 1 cup of white sugar
- 4 regular eggs
- 1/2 cup plain flour
- Nutmeg
- Cinnamon
- 2 tablespoons of vanilla
- 1 ounce of finely ground cannabis bud (or 2-3 ounces of cannabis leaf, but is much better)

Directions :
1.Preheat your oven to 350 degrees F.

2. Melt the butter over a low heat, then add the chocolate (in cubes is quickest) and melt that in with the already melted butter; stir regularly so that it becomes chocolate butter!
3.As soon as the chocolate has melted entirely, add the cinnamon, nutmeg and the white sugar; stir and simmer for a few minutes.
4.Add the eggs, one at a time, beating them so that the yolk breaks up. Continue to stir the mixture on a low heat until it is completely smooth.
5. Add theflour and finely ground cannabis to the mix. If you like nuts, then you can add a quarter of a cup of your favorite nut if you wish. Stir it well; if it is difficult to stir, then add a small dash of milk.
6.Pour your mixture into a greased 9x13 inch pan if you don‘t have one then a smaller one is OK – it just means a thicker brownie and possibly a little longer in the oven.
7.Bake your mixture for 20-25 minutes, sometimes a little longer is required.
8.Once it looks and feels like a giant brownie, cut it into around 20 square. It doesn‘t matter how many squares, of course.

9.Dosage: Wait an hour and see how you feel. Then eat more as required! These brownies taste delicious and it is difficult to resist eating them, but you don‘t want to eat too many and then whitey!

Cannabombs

Items Need:
 Medium sized pot
 Small ceramic dish

 Aluminum Foil
 Oven bag (the kind used for cooking) Baking sheet
 Candy thermometer
 Wax paper
 Cheesecloth, optional (needed for larger quantities of herb)
 *Double boiler
 5 grams of hash or 14 grams of herb

(*If using a microwave chocolate, add the additional canna oil in the peanut butter and increase powder sugar accordingly the double boiler pots are no longer required, unless making herb oil rather than hash oil.)

Ingredients:
 2/3 cup peanut butter
 2 – 2 ½ cups confectioners‘ sugar

 ½ teaspoon vanilla extract
 1/2 cup butter and/or coconut oil – you can get away with less oil by using hash; this way, you won‘t dilute the peanut butter flavor quite so much with oil and sugar.

For Chocolate Coating:
 Any hard, dark Bakers melting chocolate or chips, roughly ¾ – 1 cup.
 2/3 teaspoon coconut hash oil (works better than the butter alternative, but use no other oil) Paraffin/baking wax
Optional (recommended):
 Lecithin powder
Optional (for “fuse”):

 Thick, cotton cooking string, or white yarn
 Paraffin wax
 Ceramic dish or a small home-made _foil bowl‘

Directions :
1. Preheat oven to 200 degrees F.

2. Cut 20 x 2 ½‖ sections of thick white string or yarn (you may need spares). Tie a small knot at one end of each string.
3. In oven, melt a small portion of paraffin wax in a small ceramic dish, takes only 2 – 3 minutes… it can be very carefully microwaved, or heated slowly on the stove-top, but it‘s MUCH, much safer and more controlled in the oven, and at a set temperature.

4. Carefully remove the paraffin from the oven with a potholder it will be very warm so set it on a safe surface. Begin dipping the strings, tied end first, into the paraffin, coating the yarn well. If heated in the oven at 200, it should be cool enough to grab by the opposite end once dipped, to flip and coat the entire string. Be quick, or you‘ll be reheating your paraffin a few times! The wax helps keep the ball formed around the string, and it also prevents stray strands of string fiber from being eaten by you, your patients or your guests.

5. Now you are ready to add your oils and lecithin.
6. You can use a combination of oils, both for flavor and to create a varied oil _vehicle‘ for cannabinoid bonding and availability, some thinner and some thicker. In the end, you want it to be a solid at room temp, so your canna balls aren‘t too soft, and the chocolate keeps its shape and thickness. The additional liquid oils used in addition to the solids had previously been infused with herb.

7. Ideally, you should be using butter and/or coconut oil, about 1 ½ tablespoons worth for your hash. If this is your primary or only canna oil source, you‘ll be adding an additional 2 tablespoons of softened butter to the peanut butter filling later on.

8. And your double boiler, with your melted oils and lecithin over a low heat.

9. (You can use slightly more oil, knowing that with this much herb, a small but noticeable quantity of oil will be left behind.)
10. Cover tight with foil using the foil to seal the thermometer in place; keep between 180-200 degrees F, turning off the heat periodically as it rises. This is what it looks like after about ten or so hours:
11. Allow to cool somewhat, so it‘s only warm to the touch, and set up your cheesecloth.
12. Now, you can begin straining.
13. When using this much green for such a small amount of oil, I know there will be some potent material left within the herb that is worth keeping, so save and freeze the green for a future run, and use only the oil.
14. However, knowing you‘ll be using a smaller amount, and if it was initially ground finely enough, you can choose to add it all directly to the peanut butter.
15. Now with one (or both) of these oils, you‘re finally ready to make the peanut butter balls! **For the Peanut Butter Balls:**
1.In a mixing bowl, you‘ll be blending your peanut butter, vanilla and all your canna oil-except for roughly 2/3 teaspoon which will go in the chocolate only if made with butter and/or coconut oil; otherwise, use it all in the peanut butter. If only using hash oil, remember to add a few tablespoons of additional butter at this point.
2.Once that is done, you should have an oily peanut butter goo, and you‘re ready to begin mixing in your powdered sugar until it reaches a consistency that will hold shape and not crumble.

Making the Peanut Butter Centers Using the „Fuse":
1.Cover the base of a cookie sheet or baking pan with foil or wax paper .

2. Take enough peanut butter filling, so that when rolled, it should create roughly a 1 1/4 – 1 1/2 inch diameter ball.
3.Once it‘s balled up, insert the ‗fuse‘ about half-way through the ball, KNOT-END FIRST, then gently squeeze and reform the ball making sure that it‘s stable.
4.If you‘d like, you can place them down gently but firmly on the foil or wax paper, just enough to create a ‗flat‘ on the very base to keep them from rolling around.
5.Having the fuse-knot in the center holds it in very snug, and prevents the

fuse from slipping around and falling out, or crumbling the peanut butter; you can carefully bend the fuse so it looks decorative, or more _cartoon-ish‘.
6.Pop the tray into the freezer for no longer than 20 minutes while you complete the following.

For Chocolate Coating:

1. This can be as simple or tedious as you like. If you‘re not adept in the kitchen or familiar with tempering chocolate, I recommend using all your hash/canna oil in the peanut butter ball portion, disregard the double boiler, and use one of the newer, more simple microwavable melting chocolates, which are designed for easy, consistent use .

2. Otherwise, you may be frustrated when the consistency fails, and it‘s more of a lumpy sauce than a coating.
3.Using a double boiler pot, grab a handful of semisweet, dark and milk chocolate baking chips, concentrating on the dark and semisweet, and slowly melt them over the lowest heat possible.
4.Once the chocolate is melted, add hash oil, blend and then begin shaving small amounts of paraffin into the chocolate. You will have to blend again, then drop a little on wax paper. Once it stays nice and solid, it‘s ready. Remove from heat.
5.If you choose to make your own chocolate coat but without adding additional canna oil, there is no need for the paraffin; just temper as usual, and they will be much shinier this way. Remember the smaller and taller the pot, the easier it will be to use as a coat.

6. Remove your peanut butter balls from the freezer (or the refrigerator, if you waited longer than 20 minutes), and grab them one at a time by the fuse.
7.Quickly dunk each ball in the cooling chocolate, and place on your wax paper. A new sheet can be used, or you can carefully return each ball to the last sheet.
8. The cold temperature of the peanut butter ball will rapidly solidify the cooling chocolate. This is why it‘s best to work fast and use the freezer rather than the fridge for the ball; the outer edge becomes colder than it can in the fridge without allowing the center to become frozen (which can

cause crumbling/cracking in the center around the fuse when dunked into the warm chocolate).

9.After dunking each ball, take a spoon. Using the excess chocolate, place a small drop on the end of each fuse… now they‘re lit.
Pop them in the freezer, and you‘re done!

Lemon Raspberry Scones

Preparation Time: 35-40 minutes
Cooking Time: 15-20 minutes
Servings: 8-10

Ingredients:
 Scones
 2-3 cups cake flour
 2 tsp. baking powder
 1/4 cup sugar
 1/2 teaspoon ground cardamom
 1 tablespoon lemon zest (zest of 1 lemon)
 5 tablespoons cold canna-butter, cut into chunks
 1 cup heavy cream, plus more for brushing before baking
 1 cup frozen raspberry
 1/2 teaspoon salt
 Glaze
 1/3 cup lemon juice
 2 1/2 cups confectioners‘ sugar
 2 tablespoons heavy cream

Directions:
1. Bring the temperature of your oven to 400 F. with a piece of parchment paper, line a baking sheet 2. Place salt, flour, sugar, baking powder, cardamom, and lemon zest in the bowl of a food processor

and pulse one or two times to mix. Add cold cannabis-infused butter and pulse a few times until the mixture forms coarse crumbs. Blend in the cream and pulse a few times just until incorporated. Remove dough from food processor and place in a large bowl. Fold in berries. Gather dough into a disc, wrap in plastic wrap, and refrigerate for at least 30 minutes. To cut in butter and dry ingredients using a dough scraper, then mix in cream by hand before folding in berries.

3. Roll dough to about 1/2-inch thickness on a lightly floured surface. Use a three 1/2-inch round cutter to cut out circles. Place on the prepared baking sheet. The scones must be brushed with butter or cream and bake for about 15 minutes or until tops are lightly browned. Let cool completely before applying the glaze.

4. Prepare glaze by mixing lemon juice, confectioners‘ sugar and heavy cream until smooth. Pour glaze over cooled scones.
5. Freezer Friendly!
Wrap fresh baked glazed scones individually in plastic wrap, place in a plastic freezer bag, and freeze. Bring to room temperature and enjoy.
Nutrition: Calories: 241 Fat: 2.9g Fiber: 4g Carbs: 56g Protein: 0.81g

Chocolate Coconut Pecan Pie

Preparation Time: 15-20 minutes
Cooking Time: 30 minutes
Servings: 8-10

Ingredients:
- ¼ cup melted cannabutter
- ¾ cup of sugar
- 2¼ teaspoons vanilla extract
- 3 eggs slightly beaten
- 3 tablespoons all-purpose flour
- 6 ounces sweetened dark
- chocolate bar, finely chopped
- ½ cup chopped pecans
- ½ cup shredded unsweetened
- coconut
- 9-inch prepared piecrust
- Whipped cream for topping

Directions:
1. Preheat your oven to 350°.In a bowl, put in sugar, melted cannabutter, and vanilla extract. Mix it well, and then add in the flour and the eggs gradually...Ensure it is combined thoroughly. Fold in the pecan nuts, chocolate and coconut. Next, pour the mixture into the prepared piecrust and bake for around 30 minutes. The pie will rise during baking. After baking, let it cool in a rack, and when done, serve it with whipped cream on top.
Nutrition: Calories: 221 Fat: 5.6g Fiber: 1.4g Carbs: 41.7 Protein: 0.76g

Stoned Gummies

Preparation Time: 15-20 minutes
Cooking Time: 5 minutes
Servings: 30 pcs

Ingredients:
- Nonstick cooking spray
- 1 large packet (6 ounces) Jell-O, your preferred flavor
- Four ¼-ounce envelopes unflavored gelatin
- ½ cup of cold water
- ¼ cup Cannabis Tincture
- Cornstarch, for dusting
- Special equipment: silicone gummy molds, funnel or dropper

Directions:

1. Grease the molds lightly with the cooking spray, then wipe with a paper towel, so very little oil remains. Place the molds on a rimmed baking sheet. In a small saucepan, whisk the Jell-O and gelatin together, then add the cold water and whisk to combine. Over medium heat, bring Jell-O mixture to a boil, then reduce heat to low and cook for 5 minutes, stirring often. Remove it from heat and let cool slightly. Add the tincture and mix well. Using a funnel or dropper, fill the molds. Place the baking sheet in the fridge and let chill for 15 minutes. Pop the gummies out of the molds and dust lightly with cornstarch to prevent sticking. Prolong its shelf life by Storing them in a glass container in the fridge.

Nutrition: Calories: 128 Fat: 2.7g Fiber: 1g Carbs: 29.9g Protein: 0.4g

Ganja Toffee Chews

Preparation Time: 15- minutes
Cooking Time: 15 minutes
Servings: 24, pcs.

Ingredients:
- 2 packs of saltine crackers
- 8 ounces of cannabutter
- 1 cup dark brown sugar
- 2 cups some flavor of confection chips semi-sweet, raspberry chocolate etc.
- 3/4 cup chopped nuts of your choice, depending on your flavor of chips.

Directions:

1. First, line a half-size baking pan with1 inch‘s sides with foil. Use a cooking spray to grease the foil and evenly distribute it, in a single layer, the saltine crackers, so they are covering the bottom of the pan but not overlapping. Also, preheat the oven to 350° and make sure the rack is in the center position. Into a heavy-bottomed saucepan, add the medicated butter and the sugar. When the mixture is already boiling, time it for exactly 3 minutes and then remove from the heat.

Quickly pour the molten mixture over the saltines and spread to cover crackers completely. Bake in the oven for 10 minutes. Remove the pan from the oven and expect that during the baking process, the mixture bubbled and probably put the crackers in wonky positions, but that‘s okay. Just poke them around with a fork to realign them. When they straighten out, pour the morsels over the candy and let it rest for a few minutes while it melts. Spread the melted morsels over the entire pan and top with chopped nuts. Let cool, or if you are in a hurry, stick them in the freezer for a while! I keep individual medicated pieces wrapped and frozen. They are excellent on ice cream or alone.

Nutrition: Calories: 134 Fat: 2.1g Fiber: 3g Carbs: 47.6g Protein: 0.7g

Juanita"s Canna Lollipop

Preparation Time: 5 minutes
Cooking Time: 20 minutes
Servings: 2
Ingredients:
- 1 tbsp. cannabis tincture
- 1 cup of sugar
- 1/2 cup light corn syrup
- 1/4 cup of water
- 1 teaspoon of lemon extract or other flavors

Directions:

1. In a medium saucepan, add sugar, light corn syrup, 1/4 cup of water. Slowly heat your pan until you reach 300F while beating the whole process. Remove from the fire. Add your extract and cannabis tincture. Beat well so that your tincture is distributed in the mixture. Set up your lollipop shape and lollipop sticks. Pour the blend prepared molds and allow them to cool.

Nutrition: Calories: 125 Fat: 2.1g Fiber: 1g Carbs: 29.4g Protein: 0.2g

Canna Mint Patties

Preparation Time: 15 minutes to 4 hrs. for cooling
Cooking Time: 0 minutes
Servings: 24 pcs

Ingredients:
- ½ cup of light corn syrup
- 2 teaspoon of peppermint extract
- ½ cup of softened cannabutter
- 2 drops of food coloring (optional)
- 9 cups of sifted powdered sugar (about 2 pounds)

Directions:
1. Use a mixing bowl to mix the corn syrup, peppermint extract, and slightly melted Baked Butter or margarine. Then add the sugar, a little bit at a time, and incorporate it into the mix. Add the amount of food coloring to achieve your desired color and blend well.
2. Roll this mixture into small balls. Place them a few inches apart from each other on a baking sheet that has been lined with wax paper. Use a fork to make each one flat.
3. Let the mint patties set in the refrigerator for several hours. Remove the patties from the refrigerator and let stand at room temperature for several days to dry out. After a few days, when the patties are dried out, transfer them to a container with an airtight lid and store them in the refrigerator. You‘ll make about 24 patties. Eat 3 to 4 patties per (regular size) person to get baked.
Nutrition: Calories: 140 Fat: 2.g Fiber: 1.7g Carbs: 41g Protein: 0.9g

Tropical Orange Chews

Preparation Time: 20 minutes
Cooking Time: 25-30 minutes
Servings: 24 pcs

Ingredients:
- ½ cup of cannabutter
- 2 cups of brown sugar
- 2 slightly beaten eggs
- 2 teaspoons of vanilla
- 3 teaspoons of freshly grated orange rind
- 1 cup of flour
- 1 teaspoon of salt
- 2 teaspoons of baking powder
- 2 cups of shredded coconut
- 2 cups of chopped dates

Directions:

1. Preheat oven to 350° F. Grease a 9 by 9-inch pan.
2. In a saucepan, melt the Baked Butter or margarine then remove the saucepan from the heat. Stir in the brown sugar, vanilla, and orange rind. Once those ingredients are well combined, add the eggs. In a bowl or on a piece of waxed paper, combine the dry ingredients. Make sure to sift the dry ingredient at least three times. Mix the wet and dry ingredients together until completely mixed. Pour the batter into a prepared baking dish. Bake for 25 to 30 minutes. Cut into 16 squares when thoroughly cooled. If you like, roll each square into a ball and roll in more coconut. One to one and a half pieces/squares/balls will get you baked.

Nutrition: Calories: 130 Fat: 2.7g Fiber: 1g Carbs: 31g Protein: 0.3g

Mary Jane"s Peanut Butter Cups

Preparation Time: 1 hr. or overnight
Cooking Time: 0 minutes
Servings: 24 cups

Ingredients:
- 1 cup unsalted toasted almonds
- 1 cup pitted dates
- 2 tablespoons cocoa powder
- 1 tablespoon cannabutter
- ½ cup peanut or cashew butter
- 1 tablespoon almond flour
- 1 cup semisweet chocolate chips, melted
- 2 tablespoons canna oil
- ½ teaspoon almond extract
- 1 teaspoon vanilla extract
- Sparkling sugar, for finishing

Directions:
1. Prepare your muffin tray by putting liners on it. By the utilization of a blender or food processor,

blend together dates, almonds cocoa powder, and CBD butter and pulse until it holds together. Press about 1 tablespoon of the almond mixture into the bottom of each cupcake liner. In a small bowl, combine the peanut butter and almond flour. Spread about 1 teaspoon of the peanut butter mixture on top of each cup. Put the tray in the chiller until the peanut mixture is firm. Meanwhile, in a small bowl, mix the chocolate chips, oil, and extracts. Remove the tin from the freezer and carefully spoon about 1½ teaspoons of the chocolate over each cup and smooth to the edges. Sprinkle with the sparkling sugar, freeze until firm, and enjoy.

Nutrition: Calories: 135 Fat: 2.5g Fiber: 1.4g Carbs: 31.5g Protein: 0.3g

Chocolate Covered Cherries

Preparation Time: 1 ½ hr.
Cooking Time: 5 minutes
Servings: 12

Ingredients:
- 24 cherries with stems (remove the pits or use dried ones)
- 1 cup milk chocolate chips
- 1 cup dark chocolate chips
- ¼ cup of cannabis coconut oil

Directions:
1. In a microwave-safe bowl, heat dark chocolate chips, milk chocolate chips and cannabis coconut oil. Heat the mix for 20-seconds intervals and stir by turns until it has finally melted. Ensure the chocolate is not too hot. Cover the cherries with chocolate, and let the excess chocolate drip. Set the cherries onto a wax-lined paper. Once all the cherries are done, transfer them into the refrigerator for 1-hour Double coat the cherries if you want (transfer into the refrigerator again) Enjoy!

Nutrition: Calories: 210 Fat: 4g Fiber: 2.1g Carbs: 35g Protein: 0.8g

Canna Chocolate Truffles

Preparation Time: 15-20 minutes
Cooking Time: 0 minutes
Servings: 10-12

Ingredients:
- ½ cup cannabutter softened
- ½cup powdered sugar
- ¼cup unsweetened cocoa powder
- ½cup almond flour
- Large pinch salt
- Dash almond extract
- Dash vanilla extract
- 24whole almonds, toasted in cannabutter and Salt
- 1cup unsweetened shredded coconut

Directions:
1. Line a baking sheet with parchment paper. In a bowl, put all the prepared ingredients except the

whole almonds and coconut and mix gently until the mixture is fairly smooth. Roll teaspoons of the mixture between your palms into balls. (Work quickly, as the butter gets very soft quickly. Refrigerate for a few minutes if the mixture gets too soft.) If using the toasted almonds, tuck one into the center of each and roll again quickly to smooth things over. Place the coconut in a bowl and roll the balls in the coconut until coated. Place on the baking sheet and refrigerate to firm up. Store the munchies in a glass container in the fridge.

Nutrition: Calories: 141 Fat: 2.1g Fiber: 1.4g Carbs: 31.5g Protein: 0.2g

Marijuana Fudge Munchies

Preparation Time: 10 minutes
Cooking Time: 0 minutes
Servings: 6-8

Ingredients:
- 1/2 Cup cannabutter
- 1/2 Cup Almond Butter
- 1/8 to 1/4 cup Honey
- 1/2 of a Banana, Mashed
- 1 tsp. Vanilla Extract
- any kind of nut butter
- 1/8 Cup Dried Fruit
- 1/8 Cup Chocolate Chips

Directions:
1. In a blender or food processer, add in all the ingredients. Blend for several minutes until smooth. 2. Pour the batter into a loaf pan with the lining of baking paper. For larger chunks, use a mini loaf pan

or double the recipe. Refrigerate or freeze until firm. Cut into 8 equal squares.
Nutrition: Calories: 210 Fat: 2.9g Fiber: 1.7g Carbs: 31.9g Protein: 0.4g

Oat Munchies Spheres

Preparation Time: 20 minutes
Cooking Time: 5 minutes
Servings: 6-8

Ingredients:
- 3 cups of rolled oats
- 2 tablespoons of cocoa powder
- 1 ½ cups of cannabis-infused butter
- 3 tablespoons of honey
- ¼ cup of peanut butter

Directions:
1. Place a saucepan over heat and add cannabis-infused butter to melt. Add all other ingredients to the

pan; stir and cook for 5 minutes. Pour the mixture in a baking pan and refrigerate for 15 minutes. Roll the mixture into small balls and refrigerate again. Serve.
Nutrition: Calories: 125 Fat: 1.2g Fiber: 5g Carbs: 38g Protein: 1g

Pavlov with Canna-Raspberry Sauce

Preparation Time: 20 minutes
Cooking Time: 30 minutes
Servings: 6

Ingredients:
 FOR THE MERINGUES
 3 large egg whites, at room temperature
 ½ teaspoon cream of tartar
 Pinch salt
 ⅔ cup granulated sugar
 2 teaspoons cornstarch
 1 teaspoon white vinegar
 1 teaspoon vanilla extract
 FOR THE RASPBERRY SAUCE
 ½ cup of orange juice
 2 teaspoons cornstarch
 pound raspberries, rinsed
 ¼ cup honey
 1 tablespoon Canna-Coconut Oil
 Pinch salt
Directions:
1. Preheat the oven to 275°F. Line a baking sheet with parchment paper. For the meringues, in a tall,

metal bowl, using an electric mixer on high speed, whip the egg whites, cream of tartar, and salt together until soft peaks form, about a minute. As you are running the mixer, gradually add the sugar, 2 tablespoons at a time. Continue to beat on high speed until stiff peaks form. If you feel the meringue between your fingers, it should be smooth. If you still feel the sugar granules, keep beating on medium speed until the sugar has fully

dissolved. Add in the cornstarch, vinegar, and vanilla and whisk to incorporate. Spoon about ½ cup of the egg white mixture for each pavlova onto the prepared baking sheet. Using a spoon, spread each into a 3-inch concave circle, with higher sides and a slight hollow in the middle. You should have enough for 6 pavlovas.

2. Bake until very light tan in color, and the meringue seems set, 25 to 30 minutes. Turn off the oven, open the door a smidge, and allow the pavlovas to cool completely. For the raspberry sauce, in a small bowl, combine the orange juice and cornstarch. Stir to until smooth. Over low heat, in a small saucepan, combine the raspberries, honey, and canna-oil and mix well, mashing the raspberries into a smooth sauce as they soften. Add the cornstarch mixture, increase the heat to medium, and stir until the mixture begins to thicken, 4 to 5 minutes; the sauce will continue to thicken as it cools. Stir in the salt. Put it away from the heat and pour into a small pitcher. Top the pavlovas with equal portions of the raspberry sauce immediately before serving.

3. Storage: You can prepare the pavlovas hours in advance and store them in an airtight container at room temperature until ready to serve. The sauce can also be made in advance and stored in the refrigerator, covered. If the consistency is too thick and hard to pour, heat it in the microwave for 10 seconds or so. Once sauced, you need to eat the pavlovas immediately.

Nutrition: Calories: 215 Fat: 2.7g Fiber: 1.7g Carbs: 53g Protein: 1.2g

Weed Banana Bread

Prep Time: 5 minutes
Cook Time: 50-60 minutes
Serves:10-12
Recommended Dosage: 3 tablespoons cannabutter **Ingredients:**
 2 cups flour
 1/2 cup sugar
 1 teaspoon baking soda

 1/2 teaspoonsalt
 1 1/2 cups mashed ripe bananas
 1/4 cup honey or agave nectar (lower glycemic index)
 1/4 cup sour cream
 2 large eggs, lightly beaten
 6 tablespoons melted butter
 1 teaspoon vanilla
 1 1/4 cups toasted and chopped pecans

Directions:

1. Preheat oven to 350 degrees F. Grease and flour a 9X5 inch loaf pan and set aside.
2.In a medium bowl, combine the flour, sugar, baking soda and salt; then, mix well and set aside. In a large bowl, mix the mashed bananas, honey, sour cream, eggs, melted butter and vanilla.
3.Lightly fold the dry ingredients into the wet ingredients, mixing only until incorporated. Stir in the chopped pecans. Batter will be lumpy.
4.Pour batter into prepared pan and bake for 50-60 minutes, or until a tester comes out clean.
5.Cool in pan for 5 minutes, then transfer to a wire rack to cool completely.

OMFG MINT CANNABIS BROWNIES

These delicious cannabrownies deliver a potent punch AND give you that satisfying chocolate/mint combination. Don‘t forget these for your Christmas party.

Ingredients:
 1 cup cannabutter

 6 ounces unsweetened chocolate
 2 cups sugar
 1 teaspoon baking powder
 1½ teaspoons vanilla
 ½ teaspoon salt
 1½ cups flou r
 1 cup walnuts or pecans, finely ground
 1 1/2 ounces bag Hershey‘s mint chocolate chips
 4 eggs

Directions:

1. Preheat oven to
2.In a medium saucepan, melt cannabutter and unsweetened chocolate over low heat, stirring constantly. Remove from heat and let cool.
3.Grease 9×13 inch pan and set aside. Stir sugar into cooled chocolate mixture in saucepan. Beat eggs, and add slowly to chocolate mixture. Stir in vanilla.
4.In a bowl, stir together the flour, baking soda and salt.
5.Add flour mixture to chocolate mixture until combined. Stir in nuts and mint chocolate chips. Spread the batter in the prepared pan.
6.Bake for 30 minutes. Cool on wire rack before storing.

Poppy-Pot Cake

Ingredients:
For Cake :

- 1 3/4 cups cannaflour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 cup unsalted cannabutter, softened
- 1 1/4 cups sugar
- 3 eggs
- 1 cup creme fraiche
- 3 tablespoons poppy seeds
- 1/2 teaspoon almond extract

For Frosting:
- 4 ounces cream cheese, softened
- 2/3 cup powdered suga r

- 1 cup creme fraiche
- 1 teaspoon finely grated lemon peel
- 1/8 teaspoon almond extract

Directions:
1.Preheat oven to 350 degrees F. Spray bottom of a 9-inch square pan with nonstick cooking spray.
2.In a medium bowl, stir together cannaflour, baking powder, baking soda and salt.

3. In a large bowl, beat butter at a medium speed for 30 seconds, until creamy. Add sugar, beat for 5 minutes or until light, creamy and fluffy. Add eggs one at a time, beating until blended.
4.At low speed, beat in flour mixture in 3 parts alternately, with 1 cup creme fraiche, beginning and ending with flour mixture. Beat in poppy

seeds and 1/2 teaspoon almond extract.
5.Spoon and spread batter into pan (It will be very thick). Bake 35-40 minutes or until dark golden brown and toothpick inserted in center comes out clean. Cool completely on wire rack.

6. Right before serving, in another large bowl, beat cream cheese and powdered sugar at low speed until smooth. Slowly beat in 1 cup creme fraiche until blended. Increase speed to medium; beat frosting until firm, but do not let stiff peaks form. Beat in lemon peel and 1/8 teaspoon almond extract. **7.**Spread frosting over cake. Store in refrigerator.

Purple Kush Cake

You love Purple Kush? Well, you‘re going to go insane for this cake. The best chocolate cake recipe ever!

Ingredients:
- ¾ cup THC oil1
- 25 ounce Betty Crocker Super Moist Dark Chocolate Mix

- 3 eggs
- 2 cups cold milk
- ounce tub Betty Crocker Rich & Creamy Vanilla Frosting

Directions:
1.Preheat oven to 400 degrees F.

2. Mix together the cake referencing the package directions. Use the infused oil instead of cooking oil and mix it with the eggs and water.
3.Pour the cake mixture into 2 evenly sized pans, and bake for 30 minutes or until a knife comes out of the cake clean.
4. Mix the frosting until smooth and spread a layer over the top of one cake. Put the other cake on top to create a cake sandwich. Now smother the entire cake in frosting and enjoy!

Fire Crackers

Ingredients:

 Weed : A bowl (0.3 to 2 grams) per firecracker. The amount you will want to use depends on your tolerance. Use the same amount you would normally smoke. We estimate this at about half a gram all the way up to 2 grams for those who pack tight and smoke to great heights for each firecracker you are going to make. We are going to eat our firecrackers for medical purposes so we are choosing a medical strain, Harlequin. It has a floral taste like a bouquet of flowers, perfect for our peanut butter and Nutella cookie sandwiches.

 Saltine crackers : Choose your favorite cracker. Since you will be adding peanut butter, you may want to choose a cracker with less sugar so that it doesn‘t taste so much like a cookie. You also want a cracker, a Graham or Ritz cracker, that can withstand a little baking without coming apart.

 Peanut Butter: Choose your favorite peanut butter. You may want to go organic with less sugar. It‘s important that the peanut butter has mostly natural peanut oil rather than soybean oil, although soybean oil will still work.

 Nutella : You can use Nutella only or peanut butter only or mix them. Nutella is a hazelnut and chocolate spread. It is mostly hazel nut but also has cocoa in it. Some people love the taste. **Directions:**

1.Preheat oven to 250 degrees F.

2. Decarb your weed. The first thing you want to do is decarb your weed. Decarboxylating your weed is going to convert inactive THCA to potent THC. Now, take your gram or more of weed, and place it in the oven for ten minutes. Now your Harlequin weed is activated, full of THC and CBD. It will look a bit brown and toasted. It should smell really dank, pungent,

and delicious.
3.Spread peanut butter and Nutella on your cracker. You may want to put peanut butter on one cracker and Nutella on another .
4. Add 0.3to 2 grams of decarbed weed into the peanut butter on the cracker. Mix it in. The oil in the peanut butter is going to extract the cannabinoids, so make sure you mix it in good into the peanut butter side because it has the most reliable oils. Now, put one cracker on top of the other.
5.Wrap your sandwiched crackers in tin foil. The foil will protect your cannabinoids from evaporating away.
6.Raise the temperature to 300 degrees F. Bake your weed firecrackers in a toaster oven for 15 minutes. **7.**Remove. Let it cool on your plate.

8. Your firecracker is ready to be consumed. It‘s that simple…you‘ve made your easiest weed edible to make. But don‘t let the ease of baking fool you, this edible is as powerful as the weed you put in it, so be mindful of how much weed you have used and how much THC it has. Respect the weed and you will have a great time.

Blueberry Cannabis Pie

Here‘s an herbal twist on the classic American blueberry pie!
Ingredients:

- 2 sheets of refrigerated pie crusts
- 5 cups fresh blueberries
- 1 cup sugar
- ½ cup cannaflour
- ½ teaspoon ground cinnamon
- 2 tablespoons butter, melted
- 1 large egg, beate n
- 1 teaspoon sugar

Directions:
1.Preheat oven to 375 degrees F.
2.Press one pie crust sheet firmly into the bottom of a 9 inch pie dish and up the sides of the pan.

3. Trim the edge of the dough with kitchen scissors; leave 1 inch of dough to hang over edge of pan. Set aside.
4.Stir together the blueberries, cannaflour, sugar, butter, egg and cinnamon.
5.Transfer the filling mix to the dough-lined pan.
6.Place the second pie sheet over the filled pie. Trim edges appropriately, leaving 1 inch of dough hanging.
7.Fold the edge of the top layer of dough under the edge of the bottom layer of dough. Pinch dough sheets together to seal.
8.Cut an 'x' across the top center of the dough to allow steam to escape.
9.Put the uncooked pie in the refrigerator to firm the dough (about 20 minutes). Remove pie from refrigerator and bake the pie in the preheated oven for 1 hour, or until the crust is golden brown and the filling is bubbling.
Transfer pie to a wire rack and let cool for at least 1 hour before serving.

Cinnamon Pecan Sandies

Ingredients:

- 1 cup ground pecans
- 1 cup cannabutter
- 2 cups all-purpose flour
- ½ teaspoon baking powder
- 1 tablespoon vanilla extract
- 1 cup natural brown sugar
- 2 teaspoons cinnamon
- ½ cup sifted powdered sugar

Directions:

1. Preheat oven to 352 degrees F .
2.Cream the cannabutter and sugar together in a mixing bowl until smooth. While creaming, add in the vanilla. Sift together the flour and baking powder and gradually add it to your mixing bowl. Add the chopped pecans. Cover the dough and chill for 3-4 hours.
3.Remove the dough from the refrigerator and roll it into golf-sized balls before gently flattening them in your hand and placing them on an ungreased cookie sheet.
4.Bake for about 20 minutes or until slightly firm and golden. Remove from the oven and gently placing them on a cooling rack.
5.Combine the sifted powdered sugar and cinnamon and dust them with the mixture. Allow them to completely cool to avoid crumbling. Enjoy!

Cheech and Chong’s Chocolate Cake

This is a chocolatey delight that will be sure to have you coming back for more. **Ingredients:**

- 1 cup dark chocolate
- 1 cup cannabutter
- 1 1/2 cups caster sugar, plus an extra pinch
- 6 eggs, separated into yolks and whites
- 1/2 cup ground almonds
- 3/4 cup soft white breadcrumbs
- 1/8 cup plain flour
- 4 teaspoons vanilla essence

For the Icing:
- 3/8 cup cocoa powde r
- 1 cup icing sugar

- 2/3 cup butter
- 3/4 cup caster sugaz
- 6 tablespoons water

Directions:
For the Space Cake:
1.Preheat the oven to 325 degrees F. Grease and line a 10 inch round cake tin.
2. Meltthe chocolate in a double boiler or in a bowl placed over a pan of boiling water. **3.**Cream the cannabis butter with 1 1/2 cups sugar until pale and softened.

4. Gradually beat in the egg yolks and stir in the almonds. Fold in the cool melted chocolate, breadcrumbs, flour and vanilla essence.
5.In a separate bowl, whip the egg whites with a pinch of sugar until stiff

but not dry. Fold into the cake mixture and pour into the prepared cake tin.
6.Bake for 1 hour until firm to the touch.

For the Icing:
1. Sieve the cocoa and icing sugar into a bowl.

2. Warm the butter, sugar and water in a microwave or double boiler and simmer until the sugar has dissolved .
3.Add the liquid to the dry mixture and combine until thickened.
4.Spread the icing over the cooled hash cake.

Twice-Cooked Popcorn Bars

Yield: 9-12 portions
Ingredients:

 8 tablespoons cannabutter
 6 cups marshmallows or mini marshmallows, don‘t count, it‘s a bag! 5 tablespoons peanut butter
  8 cups popped caramel corn or popcorn
 1 cup peanuts, chopped
 1 cup mini chocolate chips

For Topping:
 ½ cup mini marshmallows
 ½ cup mini chocolate chips
Directions :
1.Heat oven to 350 degrees F.
2.Cover the bottom of a 9-inch square pan with parchment paper.

3.In a large saucepan melt the butter. Add the marshmallows and stir until fully melted. Stir in the peanut butter.

4. Add the popcorn and mix until evenly coated. Spread half the mixture into prepared pan. With damp clean hands, press the popcorn down and try to make even thickness. Sprinkle with the peanuts and the chocolate chips.

5. Press the remaining popcorn mixture on top of the peanuts and chocolate.
6.Sprinkle with the remaining marshmallows and chocolate chips, and place in the oven for 5-7 minutes.
7.Allow to cool and then chill in refrigerator before cutting.

Peppermint Buddha Bark

Peppermint bark is a delicious, festive treat that pleases just about everyone who tries it. This medicated recipe perfectly features the peppermint flavor that many of us have grown accustomed to associating with the holiday season, as well as both white and semisweet chocolate layers.

Ingredients:
- 12 ounces white chocolate
- 6 ounces semisweet chocolate
- 4 tablespoons cannabis-infused coconut oil

- ½ teaspoon peppermint extract
- 3 candy canes (crushed)

Directions :

1. Line a 9×9 inch baking pan with some parchment paper or aluminum foil, making sure to wrap the foil over the sides of the pan, and smooth out any wrinkles as you go. This step will ensure a quick clean upand will also allow for the peppermint bark to easily pop off the pan when it comes time to break it into individual pieces.
2.Melt together the semisweet chocolate chips and the white chocolate chips. To do this, create a double boiler using a heat-safe bowl and a saucepan filled with water. Choose a bowl that fits snugly over the top of the saucepan (Do not use a bowl that sits precariously on top of the pot). You also want to ensure that the bottom of the bowl does not touch the water or you risk burning the chocolate. **3.**As an aside, this recipe uses 3 layers of chocolate for the bark (white, semisweet, white). Feel free to switch up the quantities of the chocolate and reverse the layering (semisweet, white, semisweet) if you so please!
4.Bring the water in the saucepan to a simmer, and place the heat-safe bowl containing your white chocolate chips over the sauce pan.
5.Melt the white chocolate chips until they‘re smooth .
6.Add in 4 tablespoons of cannabis-infused coconut oil and the ½ teaspoon

of peppermint extract. **7.**Stir until both oils have fully dissolved into the white chocolate. Aside from medicating the dish, the coconut oil will also create a nice shine in the bark and allow it to have a good —snap‖ when breaking up the pieces.
8. Once themelted white chocolate is smooth again, pour half of it into the prepped pan. Tilt the pan after you pour in half of the melted white chocolate to ensure an even coating/first layer. **9.**Place the pan in the refrigerator and allow the first layer of chocolate to harden completely, roughly 30 minutes or so.

While your first layer of bark is setting, repeat the above steps in order to prepare a second double boiler for your semi-sweet chocolate chips.
Once your semisweet chocolate chips are completely melted, remove the bowl from the double boiler.
Take the pan containing the first layer of white chocolate from the refrigerator and proceed to pour the
entire bowl of melted semisweet chocolate chips over the first layer. It is extremely important that the
initial layer of white chocolate is completely hardened, as introducing the second layer will cause them
to mix if this is not the case .
Spread the second layer of semisweet chocolate chips evenly throughout the pan using a spatula or
baker‘s knife.
Place the pan back into the refrigerator as you wait for the second layer of chocolate to set, again
roughly 30 minutes or so.
When the second layer of chocolate has set, add the third and final layer of white chocolate on top of
the semisweet layer. Spread this third layer evenly with a spatula.
Place the candy canes into a Ziploc bag and proceed to crush them into tiny pieces using the back of a
ladle or a rolling pin.
Sprinkle the crushed candy canes on top of the third and final layer of white chocolate covering the
entire surface, and then place the pan back into the refrigerator until the bark is completely set (30

minutes to 1 hour).
When ready to eat, remove the bark from the refrigerator and pull up on the sides of the aluminum foil –
the bark should lift right out of the pan!
Break the bark into individual pieces, and either package them up to give as a gift, or serve them to
your guests immediately!

Butterscotch Cannabis Blondies

Many people love blondies, and this sweet treat is one that everyone is sure to love. Either cut them large for a little extra kick, or cut them small for a more medium dose.

Ingredients:
- 1 cup marijuana butter
- 4 cups brown sugar
- 4 eggs

- 1 teaspoon vanilla
- 2 cups unbleached white flour
- 1 teaspoon baking powder
- 2 teaspoons sea sal t
- 2 cups chopped mixed nuts (unsalted)

Directions:
1. Preheat oven to

2. This recipe is full of sugar brown sugar, that is. It takes well to spelt flour or other alternatives to wheat flour. Be sure to experiment with a bit of your dough and taste to make sure the flour alternative does not adversely affect the flavor of your recipe.
3.Melt the marijuana butter in a large saucepan.
4.Add the brown sugar, and stir until gloppy. Take off the heat immediately.

5.Place the saucepan on a hot pad and allow the mixture to cool slightly. Add the eggs slowly, making sure that the heat of the mixture does not coagulate the egg.

6. Add the vanilla and mix thoroughly.
7.Add the flour, baking powder and salt and mix well. Stir in the chopped mixed nuts.

8.Pour into a greased 13x24 inch baking pan.
9.Bake 45 minutes or until done. Do not overbake!

Almond Lemon Bars

Lemon bars remind me of spring time. They are bright, tart and sweet - creamygoodness, all wrapped up into one delicious dessert. This medicated recipe features classic lemon bars topped with sugary, sliced almonds. Send your taste buds on a trip to Flavor Town with this citrus dessert.

Yield: 32 lemon bars
Ingredients:

- 1/4 cup granulated sugar
- 3/4 cup cannabis-infused butter (softened)
- 1 teaspoon lemon zest
- 2 cups all-purpose flour
- 1/4 teaspoon table sal t

For Lemon Bar Batter:

- 6 large eggs
- 2 cups sugar
- 1/4 cup chopped, crystallized ginger
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- 2 tablespoons lemon zest
- 2/3 cup fresh lemon juice

For Almond Mixture:

- 3/4 cup flour
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/4 cup cannabisinfused butter (melted)
- 1/2 cup sliced almonds
- Optional garnishes: a dusting of powdered sugar, whipped cream, etc.

Directions:
For Lemon Bar Crust:
1.Preheat your oven to 350 degrees F.

2. Using a standing or hand-held electric mixer, beat 1/4 cup of sugar, 3/4 cup of softened cannabis- infused butter and 1 teaspoon of lemon zest at medium speed for 2 minutes or until the mixture is creamy .

3. In a separate large bowl, combine 2 cups of flour and 1/4 teaspoon of salt. Gradually add the dry goods (flour and salt) to the creamed butter, sugar and eggs. Mix well until everything is thoroughly combined.
4.After the dough crust is mixed, prep a 9x13 inch baking dish with some nonstick cooking spray. Place the empty, greased dish into the refrigerator to chill for at least 15 minutes prior to baking.

5.Remove the dish from the refrigerator, and press the dough into the pan until you create a uniform layer. (Don‘t miss the corners!)

6. Bake the crust for 15 to 20 minutes in your preheated oven or until lightly browned.
7.Remove the crust from the oven and reduce the oven temperature to 325 degrees F.
8.Let the crust sit to the side for now.
ForLemon Bar Batter:
1.Whisk together the 6 eggs and 2 cups of sugar.
2.In a food processor or blender, pour in the 1/2 cup of flour along with the 1/4 cup of crystallized ginger. Pulse the two ingredients together until fully combined. Proceed to pour the flour and ginger blend into a medium size bowl.
3.Stir 1 teaspoon of baking powder into the flour and ginger blend .
4.Slowly add batches of the flour and ginger blend to the bowl containing the eggs and sugar.
5.Whisk in the lemon juice and 2 tablespoons of lemon zest until fully combined and smooth.
6.Pour the lemon bar batter over the cooled crust, shimmying and jiggling the dish to allow any air bubbles to escape.
7.Bake the lemon bars in your preheated oven for 15 to 20 minutes or until the lemon filling has just barely set.

8.Remove the lemon bars from the oven and place them to the side for now.

For Sliced Almond Mixture:

1.Stir the remaining 3/4 cup flour, 1/2 cup of sugar and 1/4 teaspoon of salt together in a small bowl.

2.Pour in the 1/4 cup of melted cannabis-infused butter, and stir the ingredients until they‘re well blended.

3.Add the 1/2 cup of sliced almonds, and stir once more.

4.Sprinkle the almond and sugar mixture over the hot lemon bars, and then place the lemon bars back into the oven for an additional 20 to 25 minutes or until they‘re lightly golden in color .

5.Remove the lemon bars from the oven and allow them to cool in the baking dish on top of a wire cooling rack for at least 1 hour.

6.Cut your lemon bars into individual squares, and serve immediately with a dash of powdered sugar, if you so please.

7. Enjoy.

Weed Macaroons

Have you ever had coconut macaroons? They are simply divine little treats. For those of you who prefer edibles instead of smoking, here is a delightful recipe for marijuana with coconut macaroons that you can‘t say no to.

Ingredients:
 1 1/3 cups of flaked coconut

 1/3 cup of sugar
 2 tablespoons flour
 Pinch of salt
 Egg whites of 2 eggs
 Vanilla extract
 2 tablespoons of cannabis butte r
 Baking chocolateor chocolate chips
 Chopped nuts (optional)

Directions:

1. Preheat oven to 325 degrees F and grease a large biscuit sheet or tray.
2.Combine together in a bowl the coconut, sugar, flour and salt. Use your hands to mix them well and break off any large lumps of coconut or flour. Once they are mixed well, set them aside and move on to the egg whites.
3.Crack the eggs and separate the egg whites from the yolks into a bowl. Then add half a teaspoon of vanilla extract to the egg whites.
4.Whip the egg whites very fast with a whisk or an electric hand mixer to get a nice, shiny and frothy mixture. It is important to do this step well; otherwise, the egg whites will run out of the meringue while it‘s cooking.
5.Add the whisked egg whites and vanilla extract mixture to the dry coconut and flour mix and combine the dry and wet ingredients together by tossing them with wooden spoons as it gives them a light and fluffy look.
6.Once the mixture is ready, put one tablespoon scoops of the mixture on

the greased biscuit tray. You will get about a dozen scoops from this mixture .
7.Put the tray into the preheated oven for 15 to 18 minutes until the macaroons are golden brown. Keep an eye on them so they don‘t burn on the bottom.

For the Marijuana Chocolate:
1.For this you will need to prepare a double boiler with a pan filled with water and a glass bowl placed above it. Bring the water to a boil and then add the cannabis butter to the bowl and let it melt.

2. Once the butter has melted, start adding the chocolate to the cannabis butter in the bowl. As it melts, incorporate it gently with the butter using a spatula to get a glossy mixture. You can use any chocolate of your choice – milk, dark or white chocolate.

3.Check on the macaroons; they should be done by now. Take them out of the oven and let them cool for a few minutes before transferring them to a cooling wire rack.

4. Meanwhile, the chocolate sauce should be ready. Keep the flame on simmer so the sauce remains liquid. Once the macaroons have cooled down they are ready to be dipped in the marijuana chocolate sauce. Hold them from the bottom and dip the tops gently into the sauce. If you want the macaroons to be stronger you can double dip them in the marijuana chocolate again .
5.You can top them off with chopped nuts of your choice and voila! They are ready to be eaten.

Weed Cotton Candy

Items Needed:
 Mortar and pestle
 Cotton candy machine

 Lollipop sticks
 Measuring scoop

Ingredients:
  3 weed candies
 2 scoops flossine
Directions:

1.

1. 3 weed candies using the mortar and pestle. Add flossine to the powder and crush it again. It‘s important to ensure that the powdered candy is smooth and fine.
2.Next, the powdered mixture needs to be spun into candy with the help of the cotton candy machine. To use the candy machine correctly, it‘s important to set it on a steady, flat and smooth surface. Also, ensure that the machine is placed at a safe height, away from the reach of children and pets. Once the necessary precautions are taken, the cotton candy machine is set to be used.
3.Once in place, turn on the candy machine‘s mortar and fill the floss head with about 2 scoops of the candy-flossine mixture. You might want to make sure that you are not filling more than 90% of the floss head.
4.The secret to spinning the perfect cotton candy is getting the details right, starting from the very beginning until the very last step.
5.After about 30-40 seconds of turning on the heat, you will see threads of the candy forming in the machine. Dip a lollipop stick inside and gather the cotton candy by twirling the stick around. Do not rotate the stick itself, but move it in a circular motion instead. Avoid touching the edges and turn off the machine once the cotton candy is done.

6. After a couple of trials, you‘ll be able to spin the perfect weed cotton candy, much to the amazement of those around you!

Cannabis Coffee Cake

Coffee has never tasted better when accompanied by this delicious cannabis coffee cake, and it is a great wayto start your day.

Ingredients:
- 2 ¼ cups flour
- 1 package active yeast

- 2/3 cup milk
- 6 tablespoons vegetable shortening
- 6 tablespoons sugar
- 1/4 teaspoon salt
- 1 egg
- 1/2 cup sliced almonds
- 1 ½ tablespoons cannabis butter (melted)

Directions:
1.Preheat oven to 375 degrees F.
2.In a medium mixing bowl, add I cup flour and the package of active yeast. Set it aside.

3. In a medium saucepan, add the milk, vegetable shortening and 4 tablespoons of sugar. Heat the pan and stir occasionally. Once the vegetable shortening has softened, remove the mixture from the heat and add the contents to the yeast and flour mixture.
4.Add the egg and beat ingredients for one minute in an electric mixture. Remove mixture from the sides of the bowl by scraping it and continue to beat the mixture for another 3 to 5 minutes. Slowly stir in the rest of the flour to form pliant dough.
5.Use the nonstick cooking spray to grease the baking pan. If you do not have cooking spray, grease it conventionally. Place the cake mixture into the baking pan. Sprinkle the top of the dough with sliced almonds and the remaining sugar. Cover it with a clean and damp dish cloth, and set aside for one hour to allow the dough to rise. Will normally take an hour or so.

6.Remove the dish cloth and drizzle the risen dough with melted cannabis butter. Bake for 17 to 20 minutes. Allow to cool. Slice, eat and feel heavenly.

Weed Popsicles

Have you ever thought about mixing your medical marijuana into a frozen treat, but were not sure on how to go about it? Well, here is a recipe you can use to create some amazingly delicious medicated popsicles. Trust me…this is a popsicle that you are going to want to make again and again and again.

Ingredients:

- 2 mangos, peeled and in chunks
- 2 cups of your favorite vanilla yogurt
- 4 tablespoons cream of coconut
- 3 tablespoons of medicated coconut oil
- 3 tablespoons coconut sugar
- 2 teaspoons coconut extract
- If you do not like the taste of coconut, then you are more than welcome to use any substitute .

Directions:

1.There are actually only four easy steps you need to follow to get yourself on your way to enjoying your popsicles, and those are as follows :

2. Place all of your ingredients into your blender.
3.Puree them until they are smooth.
4.Pour them into popsicle molds.
5.Freeze them.
6.And you are done! Once you are sure that your popsicles are nice and frozen, you can take them out of their mold and enjoy them! There has never been a simpler way to create an awesome medicated treat that you can enjoy on a hot summer day.

**** For Medicated Coconut Oil:**

Ingredients:

- 2 cups of coconut oil
- 1 ounce of medical marijuana

Directions:

1. Making some medicated coconut oil for you to cook with is easy! All you have to do is place some coconut oil and cannabis in a pan, and simmer for 20 or so minutes. Once you are done, separate the leftover plant matter from the oil with a strainer. Make sure to get every last drop out of the plant matter so you do not waste anything.

2.Keep the heat low so that you do not mess with the THC levels of your cannabis. There have been a few studies that show that boiling cannabis can eliminate a lot of the THC which can ruin it for cooking or anything else. So, it is best to keep an eye on your cannabis while it is simmering.

3.Overall, this is a very simple recipe that you and any of your friends will love. As stated before, it is a completely customizable recipe, so you can change out any of the ingredients for something else. The possibilities are endless!

4.So go and create your weed popsicle today, and see what amazing frozen treat you make!

Cannabis Granola

Weed granola bars are usually made using cannabis butter or weed-infused coconut oil. Here is a quick and easy recipe of weed granola bars that you can try at home.

Ingredients:
- ½ cup of marijuana-infused coconut oil
- 3 cups of oatmeal
- 1 cup of chopped nuts of your choice

- Berries or fruits of your choic e
- 1 teaspoon baking soda
- ½ cup of brown flaxseed meal
- 1 ½ teaspoons of cinnamon powder
- ½ cup of honey or maple syrup
- Any optional flavorings
- A pinch of salt

Directions:
1.Preheat oven to 300 degrees F. Line a biscuit tray with parchment paper.
2.Mix the oatmeal, chopped nuts, flaxseed meal and cinnamon powder together except the salt.

3. Mix them up nicely with your hands and set the mixture aside. The ground flaxseed is being used because there is marijuana infused-oil in this recipe, and the ground flaxseed will help absorb any of the extra oil.

4. If the weed-infused coconut oil is in the solid state, just heat it in a microwave until it melts into liquid oil. Put the oil into a bowl and add the honey or maple syrup, salt and flavorings to it and mix it well. You can use whatever flavor essences you want depending on your taste for instance, vanilla, strawberry, pineapple etc.
5.Once the liquid mixture is ready, you can add it to the dry mix that you prepared earlier. Toss and mix everything using spoons, and put the

combined mixture into the tray lined with parchment paper. Spread the entire mixture evenly in the tray without pressing down on it.

6. Pop this mix into the preheated oven for about 20 to 30 minutes, and let it cook until it is golden brown. You may check on it after 10 minutes and take it out to stir the mixture around a bit. Then put the mixture back into the oven for 15 to 20 minutes more until you find it becoming golden brown.

7. Take it out and stir in any fresh or dry fruits you like such as berries or other fruit segments. Once it cools a bit, you can shape the granola mix into bars with your hands. Once the bars are done, leave them to cool properly, and your weed granola bars are done! You can store them easily in boxes or bags; they make a great breakfast or snack.

Baked Backlava

Try these delicious and delightfully gooey snacks. They will not only impress your friends, but they are sure to come back another time for the kick again. Edibles have never tasted this good! **Ingredients:**

- 1 1/2 pounds walnuts, chopped
- 2 cups sugar
- 1/2 teaspoon nutmeg
- 3 teaspoons cinnamon
- 3 sticks canna butter
- 16 ounces phyllo dough
- 1 1/2 cups water
- 1 1/2 teaspoons Lemon Juic e
- 2 cups honey
- 1/2 teaspoon vanilla

Directions:
1.Preheat oven to 300 degrees F.

2. Set aside 2 tablespoons of the cannabutter. With the remaining butter, grease a 10×15 inch baking dish.
3.Take 10 sheets of phyllo dough, coat each with a good layer of butter and place them in the baking pan.
4.Mix together the walnuts with one cup of sugar, and pour this evenly into the pan over the phyllo dough sheets.
5.Take another five layers of phyllo dough, butter them and then place them in the pan as well. Bake the dough for 50 minutes.

6.While this is baking, take a saucepan and mix the leftover sugar with the spices, vanilla, water and lemon; cook until the mixture is syrupy. Add honey and heat for a minute. Remove from heat. **7.**Cut the baklava into 2 by 2 inch squares or any other shape you want and then pour the syrup over them.

8.Now, have patience-set aside for two days so as to allow the honey to permeate. You are now ready for this spicy canna treat.

Butterscotch Canna-Pops

Time Required: 40 Minutes Yield: 12 Cannapops
Ingredients:

- 1 cup sugar
- ½ cup cannabis corn syrup
- 2 tablespoons water
- 1 ½ teaspoons vinegar
- ¼ cup cannabutte r
- ¼ teaspoon vanilla extract
- Lollipop sticks

Directions:
1.Line baking sheet with waxed paper; set aside. Use cannabutter to grease the sides of the saucepan.

2. Combine the sugar, cannabis corn syrup, water and vinegar. Cook over medium-high heat for about 5 minutes to boiling, stirring constantly with a wooden spoon to dissolve the sugar. Continue to cook the mixture over medium heat, stirring constantly, while adding the butter (cut into 8 pieces), 2 pieces at a time.
3.The candy mixture should boil at a moderate, steady rate over the entire surface. Wait for a candy thermometer to read 300 degrees. This should take 25 to 30 minutes.

4.Remove the saucepan from the heat. Stir in the vanilla extract. Cool for 5 minutes.

5. Pour the mixture, 1 to 2 tablespoons at a time, onto the lined baking sheets. The mixture will make 2 to 3 inch circles.
6.Quickly place a lollipop stick into each piece of candy, twisting gently to cover with the candy mixture. Let the lollipops harden. Wrap the lollipops individually in clear plastic wrap to store at room temperature.

Cannabis Hard Candy

Cannabis hard candy is not only delicious, but holds many benefits for medical users. The amount of THC/CBD in each candy can be measured with precision, and they're easy to eat, especially for people with throat or mouth issues. This recipe will walk you through how to create a whole tray of weed candy for you and your loved ones!

Ingredients:
 1 cup cannabutter

 2 cups white sugar
 ¾ cup water
 ¼ cup honey
 ½ cup corn or rice syrup
 ½ teaspoon sea salt
 1 teaspoon vanilla or almond extract
 2 tablespoons regular butter or coconut oi l

Directions:
1.Heat your honey and cannabutter to the point that they‘re in a liquid, pourable state. Set aside.
2.Use the regular butter or coconut oil to coat your candy molds.
3.Heat sugar, water and corn/rice syrup in a saucepan. Cover without stirring and bring to a boil.

4.Once the mixture is boiling, use a candy thermometer to check heat until the temperature reaches 132°C, the —soft-crack‖ stage. This should take about 15 minutes past the point of boiling.

5. Stir in cannabutter, salt and honey and continue heating until the mixture reaches 148°C. This is the —hard-crack‖ stage, and now the mixture should bubble to the edges of the pot.
6.Turn off the heat, wait for the bubbles to subside, and stir in the vanilla or almond extract.

7. Pour the mixture into the molds. If you‘re using lollipop sticks, place one end in the mold with the candy.
8.Allow the candy to cool for 30–60 minutes. Press the candy out of the molds afterwards.

9.Wrap the candy in aluminum foil or wax paper and refrigerate .
N.B. Remember that edibles can hit harder then you expect, so feel free to judge the amount of cannabis you use to make the butter according to your own experience.

Pina Co-Canna Pie Cake

Time Required: 2 hours 30 minutes
Yield: 20 pieces
Ingredients:

- 1½ cups Graham crackers, crumbled
- ½ cup cannabutter, softened
- 16 ounces (2-8 ounce packages) cream cheese, softened
- ½ cup cream of coconut
- ½ cup Cool Whip
- ½ cup pineapple, crushed diced
- ½ cup cherries, dice d
- 1 cup coconut, shredded

Directions:
1.Mix graham cracker crumbs and softened cannabutter in a large bowl.

2.Transfer crust mixture to 9x13 inch baking pan. Press down firmly to cover surface of baking pan with Graham cracker mixture.

3. Beat cream cheese and cream of coconut together until smooth.
4.Add cool whip, pineapple and cherries. Fold ingredients together until evenly mixed.
5.Spread filling mixture on top of the Graham cracker crust. Top with shredded coconut.
6.Chill cake in refrigerator for 2 hours. Serve and enjoy.

Red-Hot White Fudge

Try something new with this spicy, creamy white fudge. This medicated recipe features a traditional white fudge made with cinnamon oil and and decorated with cinnamon candies to give this treat a kick! Spice up your taste buds with this dreamy, delectable dessert.

Spice up your taste buds with this dreamy, delectable dessert.

15 Pieces
Ingredients:
- 1 (14 oz) can sweetened condensed milk
- 12 ounce bag of white chocolate chips
- 4 ounce baking bars Ghirardelli white chocolate

- 2 jars red hot cinnamon candies (i.e. Red Hots or Cake Mate cinnamon decors)
- 14 drops cinnamon flavoring oil
- 2 tablespoons cannabis-infused coconut oil (melted)

Directions:
1.Line an 8×8 inch pan with wax paper, making sure that the wax paper covers all the way up the sides of the pan.

2. Pour the sweetened condensed milk into a medium-size sauce pan.
3.Grab the white chocolate chips and break up the white chocolate bars; add them both to the condensed milk in your sauce pan.
4.Place the sauce pan over medium-low heat on your stove top, and melt the 3 ingredients together until the chocolate and milk are smooth.
5.Once the ingredients are creamy and smooth, add the 2 tablespoons of cannabis-infused coconut oil, and mix until the oil is fully combined with the chocolate. (The coconut oil will add a nice sheen to the fudge, too!)
6.After the coconut oil is combined, remove the sauce pan from the heat.
7.Stir in the 12-14 drops of cinnamon oil, tasting the chocolate afterwards and adjusting if you desire more spice. (Keep in mind you will also be

adding the cinnamon candies) .
8.Add 1½ bottles of your cinnamon candies. (You will be using the remaining ½ bottle of candies to decorate the tops of your white fudge.)
9.Once the candies are mixed in, pour the white fudge batter into your prepped baking dish, spreading the fudge out with a spatula to ensure a smooth top and filled-in corners.
Place the remaining cinnamon candies on top of the fudge while trying to keep in mind how you will be slicing up the fudge. (I recommend standard rectangle pieces.)
Place the white fudge into the refrigerator, and chill the fudge for at least 2-3 hours or until firm. Remove the white fudge from th e refrigerator, and carefully lift the sides of the wax paper to remove it from the pan. Carefully remove the wax paper from the fudge itself.
If you are giving the fudge as a gift, I suggest you cut off the edge pieces, as they will appear to be a little wrinkled in appearance. Nonetheless, they are still delicious!
Proceed to cut the cinnamon white fudge into pieces that fit your liking. Serve immediately and enjoy! You can store the fudge pieces in the refrigerator for up to one week.

Cannabis Hard Candy and Lollipop

Ingredients:
- 1 cup sugar
- 1/3 cup corn syrup
- 1/2 cup water

- 1/4 teaspoon cream of tartar
- 1/4 to 1 teaspoon flavoring
- Liquid food coloring
- 1 to 2 teaspoon(s) citric acid (optional)
- 3 tablespoons cannabis tinctur e

Directions:

1. Prepare either a marble slab or an upside-down cookie sheet (air underneath the sheet will help the candy to cool faster) by covering it with parchment paper and spraying it with oil. If you‘re using molds, prepare the molds with lollipop sticks, spray with oil, and place them on a cookie sheet or marble slab.

2.In your pan, over medium heat, stir together the sugar, corn syrup, water and cream of tartar with a wooden spoon until the sugar crystals dissolve.

3. Continue to stir, using a pastry brush dampened with warm water to dissolve any sugar crystals clinging to the sides of the pan, then stop stirring as soon as the syrup starts to boil.
4.Place the candy thermometer in the pan, being careful not to let it touch the bottom or sides, and let the syrup boil without stirring until the thermometer just reaches 300 degrees F (hard-crack stage).
5.Remove the pan from the heat immediately, and let the syrup cool to about 275 degrees F before adding flavor, color, cannabis tincture and citric acid (adding it sooner causes most of the flavor to cook away) .

Caution
Be careful! The sugar syrup is extremely hot! If you burn yourself, run cold water over your hand for several minutes, but do not apply ice.

1. Working quickly, pour the syrup into the prepared molds and let cool for about 10 minutes. If you‘re not using molds, pour small (2-inch) circles onto the prepared marble slab or cookie sheet, and place a lollipop stick in each one, twisting the stick to be sure it‘s covered with candy.
2.Let the lollipops cool for at least 10 minutes, until they are hard. Wrap individually in plastic wrap or cellophane and seal with tape or twist ties.

3.Store in a cool, dry place.

Cannabis Toffee Candy

This recipe will introduce you to toffee, and from here you can experiment with adding nuts or other flavorings.

Ingredients:
- 2 cups roasted nuts (I like pecans)
- 1 cup sugar
- 1 cup butter (or cannabutter)

- 1 tablespoon light corn syrup
- 1/4 cup water
- 1 cup chocolate morsels

Directions:
1.Spread about 1 1/2 cups of chopped nuts on a non-stick baking sheet (may need to lightly grease it, but not too much) .

2. Bring sugar, butter and corn syrup to a boil over medium heat, stirring constantly to prevent burning.
3.Cook until the mixture reads about 300 to 310 degrees and mixture is golden brown (use candy thermometer and work fast; once it reaches 300, there isn‘t a lot of time until it burns).
4.Pour sugar mixture over chopped nuts on the baking sheet. Spread chocolate over hot candy and spread with a spoon (chocolate will start melting as soon as it hits the candy).
5.Sprinkle the rest of the nuts over the top of the chocolate, and let the sheet cool for about 30 mins or until the candy is cool.
6.The candy should break apart pretty easily after it has cooled.

Cannabis Peanut Butter Balls

Cannabis peanut butter balls make for an irresistible treat. They also provide enough of a kick for cannabis lovers to keep them on hand. You might need a couple to get you to hit the roof, but don‘t go overboard or you could find you‘ve blown up the roof.

Items Needed:
 Mixing bowl

 Double boiler
 Tray
 Wax paper
 Toothpicks

Ingredients:
 1 1/2 cups peanut butter

 1 cup cannabutter (hardened)
 4 cups confectioners‘ suga r
 1 1/3 cups Graham cracker crumbs
 2 cups semisweet chocolate chips
 1 tablespoon shortening

Directions:

1. Place the peanut butter and the cannabutter in a large mixing bowl. Slowly blend in the confectioners‘ sugar making sure that it does not get messy. Add Graham cracker crumbs and mix till consistency becomes solid enough to shape into balls. Make one-inch diameter balls.
2.Melt the chocolate chips and shortening in a double bottomed boiler. Prick a toothpick into each ball, and then dip them one by one in the chocolate mixture. Place the chocolate wrapped balls on wax paper on a tray. Place in the freezer for about 30 minutes until the balls are all solid.

3. This is an easy way to have a sweet snack and a cannabis kick at the same time. Just don‘t gobble them all down at once; go gradually, savor them, and relish them like you really want to. Share these awesome peanut butter balls with your friends, so that you all can feel the mellow kick coming on slowly, sweetly but surely!

Rice Krispie Treats

Making a good batch of weed -infused Rice Crispy treats comes down to using high-quality ingredients and following a few simple directions. Use this helpful step-bystep guide to get started with your first batch of canna-crispies.

Ingredients:

 1 bag miniature marshmallows (use fruit flavored marshmallows to change it up) 2 tablespoons unsalted butter (cannabis-infused butter)
 2 tablespoons coconut oil (cannabis-infused coconut oil)
 5 cups crispy rice cereal
 ¼ teaspoon almond extract (try a raspberry or strawberry with fruit flavored marshmallows) Note: You can choose to use both infused butter and coconut oil or just use one or the other.

Directions:
1.Spray bottom of cookie sheet with cooking spray (or parchment paper makes easier cleanup).
2.In pan over medium heat, melt butter, infused oil and extract together.

3.Continue heating over medium heat, and slowly add marshmallows to the mixture, stirring constantly to prevent scorching.

4. When the mixture is well-blended (remember don‘t overcook), remove from heat and immediately add cereal in small portions until the cereal is evenly covered. (Tip: Coat your spoon with a little oil first.)

5. Spread out onto cookie sheet, and press down with spoon into desired thickness.
6.Allow to cool and then cut into individual portions (15-20 servings).
7. Chocolate lovers can drizzle canna-shell chocolate across the top before cooling. **Caution**

1. Too Much Caffeine Can Negatively Affect Your Experience:
2.If using chocolate in your recipe, please consider that caffeine is found naturally in cocoa beans, so any chocolate has a little bit of the stimulant. Candy bars generally have less than 10 milligrams, but the darker the chocolate, the higher the caffeine content.

Cannabis Apple Pie

Time Required: 2 Hours
Ingredients:

-

- inch pie dish
- 2 sheets of refrigerated pie crusts
- 6 cups apples, cored, peeled, and sliced (Granny Smith, Golden Delicious, and/or HoneyCrisp)
- 1 tablespoon fresh lemon juice
- ⅓ cup brown sugar
- ½ cup granulated sugar
- ⅛ cup flour
- 1 teaspoon cinnamon, ground
- ½ teaspoon salt
- ⅛ teaspoon nutmeg, ground
- 1½ cups cannabutter, cube d

Directions :
1.Preheat oven to 375 degrees.
2.Press one pie crust sheet firmly into the bottom of the pie dish and up the sides of the pan.

3. Trim the edge of the dough with kitchen scissors; leave 1 inch of dough to hang over the edge of pan. Set aside.
4.Combine the apples and lemon juice in a large bowl. Mix well.
5.Add brown sugar, granulated sugar, flour, cinnamon, salt and nutmeg.
6.Mix well, making sure to coat all the apples.
7.Transfer the filling mix to the dough-lined pan.
8.Disperse cubed cannabutter on top of the apple filling evenly.
9.Place the second pie sheet over the filled pie. Trim edges appropriately, leaving 1 inch of dough hanging.
Fold the edge of the top layer of dough under the edge of the bottom layer of dough. Pinch dough sheets together to seal.

Cut an —x‖ across the top center of the dough to allow steam to escape.
Put the uncooked pie in the refrigerator to firm the dough (about 20 minutes).
Remove pie from refrigerator and bake the pie in the preheated oven for 1 hour, or until the crust is golden brown and the filling is bubbling.
Transfer pie to a wire rack and let cool to completely set for at least 1 hour before serving. Serve with whipped cannacream or cannabis ice cream for a heightened experience!

Cannabis-Infused Red Velvet Cake

Red velvet cake always elicits wows from guests, probably because of its dramatic look, and these cupcakes, kicked up with ganja, are no exception.

Ingredients:
- 2 3/4 cups all purpose flour

- 1 3/4 cups sugar
- 1 teaspoon baking soda
- 2 teaspoons cocoa powder
- 2 large eggs, room temperature
- ¾ cannabis oil (coconut, canola…)
- ¾ cup canola oil
- 1 1/4 cup buttermilk
- 2 teaspoons red food colorin g
- 1 teaspoon vanilla
- 1 tablespoon white vinegar

For Frosting:
- 16 ounces cream cheese
- 4 ounces cannabis butter, slightly softened

- 3 cups powdered sugar
- 2 teaspoons vanilla

Directions:

This cake is so very good; you will love having it in your repertoire. When you eat a slice that is medicated, be sure to save another sliver for later. It‘s one of those foods that you eat when you are stoned and want to just sit there eating it for the rest of your life. Fortunately, that feeling will pass, as it would not be a very productive, though delicious, experience.

1. Preheat oven to 325 degrees F.
2.Place parchment on the bottom of three 8-inch pans.

3.Mix all dry ingredients together. Beat eggs slightly. Add all wet ingredients together. Mix wet into dry ingredients.
4.Pour into prepared pans. Bake for 30 to 35 minutes.
5.When done, remove from oven and wait 5 minutes; then, turn out on cooling rack s **For Icing:**

1. Place the butter in mixer and beat till soft. Add cream cheese and mix, stopping periodically to scrape bowl.
2.Beat till light colored; slowly add powdered sugar, waiting for it to be completely incorporated along with some air before adding more.

3.When all the sugar is incorporated, beat a few more minutes; add vanilla, beat and ice cake immediately.

Peanut Butter Ganja Goo Balls

Yield: 15 Ganja Goo Balls
If you are planning to make a homemade edible, the general process is relatively simple. This particular recipe is for your very own Ganja Goo-Balls.

N.B . The following recipe is made with an estimated amount of marijuana. Remember that edibles can hit harder than you expect, so feel free to judge the amounts according to your own experience. It is strongly advised to first learn how to calculate the strength of edibles.

Ingredients:

- 250 g melted cannabutter
- 225 g oats
- 250 g peanut butter (whether it is the smooth or chunky variant will be all up to you) 3 tablespoon honey
- 2 tablespoon ground cinnamo n
- 2 tablespoon cocoa powder

Directions:
1.Place all ingredients in one large bowl and stir until everything is mixed in.
2.Place the mix into the freezer and leave it for 10-20 minutes.

Mold the mixture into individual balls, to the size of your preference. After which, drop it onto some waxpaper to set. Some people prefer adding other ingredients such as chopped walnuts, raisins, Rice Krispies or Corn Flakes, just to experiment.

1. More oats can be added if you find the end result a little too sticky and gooey, or add more honey or peanut butter if it turns out to be too dry. It is all about being creative and adding your own touch to this delicacy.
2.Once that is done, you are now ready to serve this scrumptious treat,

which can be eaten for dessert, a snack, or just any time of the day you choose to have an edible. Enjoy!

Scooby Snacks

Ingredients:
 1 stick butter
 5 tablespoon granulated sugar 4 tablespoon brown sugar 1 egg

 A few drops of vanilla
 1 cup flour
 1 tablespoon cocoa powder
 1/2 teaspoon baking soda
 2/3 cup semisweet chocolate chips
 1/2 cup chopped pecan s
 1 ounce ground bud

Directions:
1.Preheat oven to 350 degrees F.
2.Grease three baking sheets.

3.Mix butter, sugars and weed in a bowl until fluffy. Beat the egg and vanilla in a separate bowl and add gradually to butter mixture.

4. Sift the flour, cocoa and baking soda over the mixture.
5.Add chocolate chips and nuts. Make small balls and space apart on baking sheet.
6.Bake for 15 minutes, then let cool.

Butterscotch Space Pops

Time Required: 40 minutes
Yield: 12 cannapops
Items Needed:

- Baking sheet
- Parchment paper
- Large saucepan
- Lollipop sticks

Ingredients:

- 1 cup sugar
- ½ cup cannabis corn syrup
- 2 tablespoons water
- 1 ½ teaspoons vinegar
- ¼ cup cannabutte r
- ¼ teaspoon vanilla extract

Directions:
1.Line baking sheet with waxed paper; set aside. Use cannabutter to grease the sides of the saucepan.

2. Combine the sugar, cannabis corn syrup, water and vinegar. Cook over medium-high heat for about 5 minutes, to boiling, stirring constantly with a wooden spoon to dissolve the sugar. Continue to cook the mixture over medium heat, stirring constantly, while adding the butter (cut into 8 pieces), 2 pieces at a time.

3.The candy mixture should boil at a moderate, steady rate over the entire surface. Wait for the candy thermometer to read 300 degrees. This should take 25 to 30 minutes.

4. Remove the saucepan from the heat. Stir in the vanilla extract. Cool for 5 minutes. Pour the mixture, 1 to 2 tablespoons at a time, onto the lined baking sheets. The mixture will make 2 to 3 inch circles.
5.Quickly place a lollipop stick into each piece of candy, twisting gently to cover with the candy mixture. Let the lollipops harden. Wrap the lollipops individually in clear plastic wrap to store at room temperature.

Cannabis Monkey Bread

Yield: 4-6 Servings

If you‘ve never had the privilege of eating monkey bread, look no further! The missing link to your happiness is here. Monkey bread is a fun, rip-apart bread, dripping in buttery and sugary goodness. This recipe is extremely simple to make, and generously feeds a good amount of people, making this a perfect breakfast dish.

Ingredients:
 2 cans of original home-style pre-packaged biscuits (not the flaky-layers
 1 cup sugar

 2 oranges, zested
 1 teaspoon cinnamon
 A pinch ofsal t
 1 cup light brown sugar
 1 stick of butter
 1 stick of cannabutter
 1 tablespoon organic pure vanilla extract

Directions:
1.Preheat oven to 350 degrees F. Leave 2 cans of biscuits in the refrigerator until you plan on using them – the colder the biscuits, the less likely they will stick together during the sugar-coating process. **2.**Add the white sugar, orange zest, cinnamon and a pinch of salt to a gallon-size, re-sealable plastic bag.

3. Once your sugar bag is ready, you may remove the two cans of biscuits from the refrigerator and open them. Using a pair of kitchen scissors, cut each biscuit into quarters. After cutting roughly 3-4 biscuits, add the pieces to the plastic bag, seal it, and shake the bag around until all the pieces are covered in the sugar/orange zest blend.
4.It is recommended that you add batches of 3 -4 biscuits to the sugar bag

at a time, as this will help prevent the pieces from clumping together into one big ball of dough. Repeat this process until both cans of biscuits are quartered, tossed in the sugar bag and evenly coated .

5. Generously spray your bundt pan with some non-stick baking spray, making sure to cover every nook and crevice.
6.Pour the contents of the bag evenly into your bundt pan, rearranging some pieces of biscuit, if need be. Set the bundt pan to the side for now.
7.In a medium skillet, heat your butter and cannabutter over medium to medium-low heat, until just about fully melted – do not burn the butter. Add in your light brown sugar and vanilla extract, and stir until almost thoroughly combined. It‘s okay if there are some small chunks of brown sugar still in the butter.
8.Then, carefully pour your butter/sugar mixture over the chunks of biscuit, turning the bundt pan as you pour to ensure even coverage. Shimmy the pan when you‘re done to make sure all the butter and sugar finds its way to the bottom of the pan.
9.Pop the bundt pan in the oven for 35-40 minutes, checking often towards the end of the cook time. No spaces in between bits of biscuit chunks should appear doughy, and the top of the monkey bread will have a delicious golden brown color.
Remove the bundt pan from the oven and onto a cooling rack for 10 minutes and WAIT! This is the most difficult part!
You need to allow the buttery, caramel sauce to cool enough so that when you flip over the bundt cake pan, the sauce does not drip all over and create a huge mess.
After 10 minutes, carefully flip and transfer your monkey bread to a large platter. Be careful as the bread will be extremely hot!
Serve and enjoy!

Silky Coconut Cake

Preparation Time: 15-20 minutes
Cooking Time: 30-40 minutes
Servings: 6-8

Ingredients:
- 2 cups whole wheat cake flour
- 2 teaspoons baking powder
- ½ cup toasted wheat bran
- ½ teaspoon baking soda
- 3 teaspoons lemon zest
- ½ cup of cocoa powder
- ½ teaspoon salt
- 2 large eggs
- ½ cup molasses
- ½ cup dark honey
- ½ cup apple juice
- ½ cup of coconut oil at room temperature
- ¾ cup dark chocolate chips
- Chocolate Frosting (optional)

1. In a bowl, combine all the prepared dry ingredients and mix well. Same goes with all the wet

ingredients, slowly add together using whisk; egg mixture, flour mixture and 1 cup boiling water, a little at a time until totally incorporated; do not over mix Stir in chocolate chips then fold. Pour cake in a lined 12-inch round spring form pan and bake at 350°F for 30-40 minutes until springs back when you press. Cool then frost with chocolate frosting.

Nutrition: Calories: 245 Fat: 8g Fiber: 4.3g Carbs: 30.9g Protein: 2.6g

Cannabis Strawberry Cake

Preparation Time: 20 minutes
Cooking Time: 40 minutes
Servings: 12

Ingredients:
- Nonstick baking spray
- 10 tablespoons (1¼ sticks) unsalted butter, melted
- 2 tablespoons Canna-Butter, melted
- 1¼ cups plus 2 tablespoons granulated sugar, divided
- 2 large eggs, lightly beaten
- 1 tablespoon orange juice concentrate
- 2 teaspoons grated orange zest
- ½ teaspoon almond extract
- 1½ cups gluten-free 1-to-1 baking flour
- ½ cup plus 1 tablespoon strawberry jam, divided
- 1 cup slivered or sliced almonds
- 1½ cups vanilla Greek yogurt

Directions:
1. Preheat the oven to 340°F.Using a nonstick spray or butter and flour, Coat a 9-inch square baking pan. In a large bowl, combine the melted butter and 1¼ cups of sugar. Stir in the beaten eggs and mix well. Stir in the orange juice concentrate, zest, and almond extract. Stir in the flour until just mixed. Pour the batter into the prepared pan. Using a knife, swirl ½ cup of the jam into the batter toward the center. Sprinkle with the almonds, then the remaining 2 tablespoons sugar. Bake until golden and set, 35 to 40 minutes. Once completely cooled slice into 12 equal pieces. In a small bowl, combine the yogurt with the remaining 1 tablespoon jam and place a dollop on each slice.
Nutrition: Calories: 341 Fat: 8.1g Fiber: 6g Carbs: 41.7g Protein: 1.7g

Stoner"s Lemon Poppy Seed Loaf

Preparation Time: 20 minutes
Cooking Time: 55-65 min
Servings: 6-8

Ingredients:
- 1 ¾ cups All-purpose flour
- ¾ cup Cannabis Butter* melted
- 1 tablespoon poppy seeds
- 1 cup Granulated sugar
- 1 teaspoon Baking powder
- 2/3 cup Milk
- 2 Eggs 1 teaspoon Vanilla
- 1 tablespoon Lemon zest
- ½ teaspoon Salt
- For the Glaze
- ½ cup icing sugar
- 1 tablespoon Lemon juice

Directions:

1. Preheat oven the oven to 350 F. Grease a 9 × 5 in. Loaf pan. Mix flour with sugar, poppy seeds, lemon zest, baking powder and salt in a bowl. Cream the Cannabis Butter* with milk, eggs and vanilla in a large bowl, using a whisk or an electric mixer on medium, until smooth and creamy in texture, Then, blend in flour mixture and mix until just combined. Don‘t over-mix. Pour the mixture into a loaf pan. Bake and check if it is cooked by inserting a wooden skewer or toothpick in the center of the loaf and when it comes out clean, around 55 to 65 min. Transfer pan to a cooling rack, and let stand 10 min. Meanwhile, do the glaze, Whisk icing sugar with lemon juice in a small bowl. Brush glaze over warm loaf. Let stand until loaf is cool, about 2 hours.

Nutrition: Calories: 290 Fat: 3.5 Fiber: 4.1 Carbs: 45g Protein: 4.6g

Choco-Espresso Spelt Cake

Preparation Time: 30 minutes
Cooking Time: 1 hr.
Servings: 8-12

Ingredients:
- 2 cups spelt flour
- 3/4 cup cannabutter
- 3/4 cup cocoa powder
- 1 cup packed dark brown sugar
- 2 large eggs
- 1 cup boiling-hot water
- 1 1/2 tablespoons instant espresso powder
- 1 teaspoon baking soda
- 1 1/2 cups dates (12 to 14), pitted and coarsely chopped
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 1/2 teaspoons vanilla extract

1. Preheat oven to 350F. Grease spring form pan, then lightly dust with cocoa powder, removing out

excess. Mix together boiling-hot water, espresso powder, vanilla, and baking soda in a bowl, then add dates, mashing lightly with a fork, and slightly simmer then cool down to room temperature, about 10 minutes. Blend together spelt flour, cocoa powder, baking powder, and salt in another bowl. Cream together canna butter and brown sugar until pale and fluffy. Put in the eggs one at a time. Add in date mixture and add the flour a little at a time, mixing until just combined. Spoon batter into a spring form pan, smoothing top, and bake until a wooden pick or skewer inserted into the center comes out clean, about 50 minutes to 1 hour. Cool down the cake by transferring it to a rack for a few minutes, then remove side of the pan and cool cake on rack. Serve cake warm or at room temperature.

Nutrition: Calories: 280 Fat: 6.1g Fiber: 4.3g Carbs: 39.1g Protein: 5g

Canna Cinnamon Coffee Cake

Preparation Time: 20 minutes
Cooking Time: 30 minutes
Servings: 4-6

Ingredients:
- 1 1/4 cups flour (cannabis flour extra potency)
- 1/4 cup cannabutter
- 1/2 cup sugar
- 1/4 cup sour cream
- 1/3 cup canna milk or regular milk
- 2 eggs, slightly beaten
- 2 tsp. baking powder
- tsp. cinnamon
- Topping:
- 1/3 cup flour
- 1/3 cup brown sugar
- 1/4 cup cannabutter
- 1 tsp. cinnamon powder

Directions:
1. First, preheat the oven to375 degrees Fahrenheit, subsequently combining all ingredients for the cake

batter in a large mixing bowl. After thoroughly mixing, pour the batter into an 8 or 9-inch greased or buttered pan. After this, combine the flour and brown sugars for the topping in a big bowl, mixing in the cannabutter and cinnamon after. Mix until it becomes chunky and crumbly. Spread over the batter and bake for 28-30 minutes.

Nutrition: Calories: 311 Fat: 7,5g Fiber: 3g Carbs: 40.1g Protein: 5g

Canna Apple Pecan Space Cake

Preparation Time: 20 minutes
Cooking Time: 45 minutes

Servings: 4-6
Ingredients:
 1 cup flour

 1/2 cup whole wheat flour
 1/4 tsp. cinnamon
 1/2 tsp. baking soda
 1/2 tsp. nutmeg
 1/2 tsp. salt
 1 egg
 1 cup granulated
 2⁄3 cup canna oil
 1/2 cup pecans chopped
 2 apples, peeled and grated
 1 gala apple, thinly sliced
 15 pecan halves
 For the glaze:
 1/4 cup brown sugar
 2 tsp. cannabis oil
 2 tsp. water

Directions:
1. Heat your oven to 325 degrees Fahrenheit. Lightly coat a 9-inch spring form pan with nonstick cooking spray, In a medium bowl, combine the cinnamon, flours, baking soda, nutmeg and salt until blended. Whisk sugar and egg with the 2/3 cup cannabis-infused olive oil in a bowl. Stir the flour mixture into the egg mixture, and add the chopped pecans and grated apples. Scrape into the prepared pan and flatten the top of it, Arrange the apple slices on top of the edge of the cake, and arrange the pecan halves in

one layer in the center.
2. Make the glaze in a small bowl. Mix together the brown sugar and the 2 tsp. olive oil and water and microwave in thirty-second intervals until the brown sugar is melted. Brush the apples and pecan with half of the glaze and save the rest.
3. Bake in the center of the oven until a toothpick when inserted in the middle of the cake comes out clean. Remove the pan out of the oven and brush the top of the warm cake with the rest of the glaze. Gently remove the cake from the base then serve.
Nutrition: Calories: 290 Fat: 7.2g Fiber: 4.1 Carbs: 46g Protein: 3.4g

Canna Carrot Muffins

Preparation Time: 15 minutes
Cooking Time: 25-30 minutes
Servings: 10-12

Ingredients:
 1¾ cups flour
 1 teaspoon salt
 1 teaspoon cinnamon
 1teaspoon ground ginger
 ½ teaspoon grated nutmeg
 ¼ teaspoon baking soda
 ⅛ teaspoon baking powder
 1 cup maple syrup
 ½ cup solid CBD Coconut Oil melted, or ¼ cup CBD Oil mixed with ¼ cup vegetable oil ½ cup milk
 1 tablespoon fresh lemon juice
 1 teaspoon vanilla extract
 2 cups grated carrot
 ½ cup crushed pineapple, drained
 ½ cup each raisin, coconut, and pecans (or any nuts you like)

Directions:

1. Preheat the oven to 350°F. Line two 12-cup muffin tins with muffin papers or grease and flour the tins. In a large bowl, combine the flour, salt, cinnamon, ginger, nutmeg, baking soda, and baking powder. In a separate bowl, combine the maple syrup, coconut oil, milk, lemon juice, and vanilla. Combine both the wet and dry ingredients then fold it gently until just combined (over mixing makes the muffins tough). Fold in the carrots, pineapple, raisins, coconut, and pecans. Fill the prepared muffin tins two-thirds full. Let the cake bake for around 25 minutes or more or until a toothpick inserted into the center of a muffin comes out clean. Let them cool a little before serving.

Nutrition: Calories: 200 Fat: 5.1g Fiber: 2tgg Carbs: 25.8g Protein: 1.2g

Rum Raisin Cupcakes

Ingredients:
- Rum Raisins
- ¼ cup dark rum
- ½ cup golden raisins
- Cupcakes
- 1 cup all-purpose flour
- 1¼ teaspoons baking powder
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground allspice
- ⅛ teaspoon freshly grated nutmeg
- ½ cup cannabutter, slightly softened
- 2 tablespoons unsalted butter, slightly softened
- ¾ cup firmly packed light brown sugar
- 3 large eggs
- 1 tablespoon pure vanilla extract
- ¼ teaspoon pure rum extract
- Sweet Cream Frosting
- ¼ cup unsalted butter, slightly softened
- ½ cup heavy cream
- 2 cups powdered sugar, sifted
- ⅛ teaspoon salt

Directions:
1. Prepare the rum raisins: In a small saucepan, warm the rum over low heat. Blend in the raisins and

put it away from heat. Put the mix in a bowl, and then cover it with a saran wrap and let sit at room temperature for at least 6 hours or overnight. Prepare the cupcakes: Bring the temperature of your oven to 180c Put paper liners in the muffin tin. Ina medium bowl, stir together the flour, baking powder, cinnamon, allspice, and nutmeg. Set aside. Ina large bowl using an electric mixer, beat together the cannabutter, regular butter, and brown sugar on medium to high speed until you see that it becomes light

and cloudlike, gradually add eggs, beating well after each addition. Beat in the vanilla and rum extracts. Reduce the speed mixer to low, add the flour mixture, and mix until just combined. Fold in the rum raisins and any remaining liquid. Scoop up the cupcake batter into the pan. Bake it for about 20 to 25 minutes, or until golden brown and a toothpick inserted into the center of a cupcake comes out clean. Let cool in the tin for 5 minutes, and then transfer to a wire rack to cool completely. Cupcakes without frosting can be stored up to 3 months. Prepare the sweet cream frosting: In a medium bowl using an electric mixer, beat the butter on medium speed until creamy. Lower down the speed to medium and add the cream and 1 cup of the powdered sugar; beat until well combined. Slowly add the remaining1 cup sugar and the salt. Put the frosting to a piping bag fitted with the tip of your choice and frost the cupcakes, or simply frost them with a butter knife or small offset spatula. Store the frosted cupcakes in an airtight container in the refrigerator for up to 1 week.

Nutrition: Calories: 215 Fat: 5g Fiber: 4.1 Carbs: 35.6g Protein: 2g

Hot Ganja Chocolate Cupcakes

Preparation Time: 10 minutes
Cooking Time: 20-25 minutes
Servings: 2-4

Ingredients:
- ½ Cup all-purpose flour
- 1 tsp. Baking Powder
- Pinch Salt
- 1/3 Cup Cocoa
- ½-1 t Hot Red Pepper Flakes
- 2 tbsp. canna oil
- Scant ½ Cup of milk
- ½ tsp. Vanilla
- ¼ tsp. Apple Cider Vinegar
- ¼ Cup Sugar

Directions:
1. Preheat oven to 365º. Combine Flour, Baking Powder, Salt and Sugar. Whisk! Add wet ingredients

and whisk until completely smooth. Fill 4-5 cupcake liners 2/3 full. Bake for 20 minutes or until a toothpick comes out clean. Allow to cool completely before frosting.

Nutrition: Calories: 187 Fat: 4.3g Fiber: 2g Carbs: 29.6g Protein: 1g

French Toast Cupcakes

Preparation Time: 20 minutes
Cooking Time: 20-25 minutes
Servings: 12

Ingredients:
 Topping
 ¼ cup all-purpose flour
 ¼ cup of sugar
 2½ tablespoons unsalted butter, cut into ½-inch pieces and chilled
 ½ teaspoon ground cinnamon
 ¼ cup chopped pecans
 Cupcakes
 1½ cups all-purpose flour
 1 cup of sugar
 1½ teaspoons baking powder
 1 teaspoon ground cinnamon
 ½ teaspoon ground allspice
 ¼ teaspoon freshly grated nutmeg
 ½ teaspoon salt
 ½ cup cannabutter slightly softened
 ½ cup sour cream
 2 large eggs
 ½ teaspoon maple extract
 4 slices bacon

Directions:
1. First the topping must be prepared. In a medium bowl, blend in sugar, flour, cinnamon, walnuts and

butter. Using your fingers, blend in the butter until there are no pieces bigger than a little pea. Cover and refrigerate until prepared to use. Set up the cupcakes: Preheat your stove to 350°F. Line a 12-cup biscuit tin with paper liners. In an enormous bowl, whisk together the flour, sugar,

preparing powder, cinnamon, allspice, nutmeg, and salt. Put in a safe spot. In a huge bowl utilizing an electric blender, beat together the cannabutter, cream, eggs, and maple syrup on medium speed until the blend is mixed well. Lessen the blender speed to low and include the flour blend. Beat until simply consolidated. Fill each well of the biscuit tin 2/3 full, bake it for around 20 to 25 minutes or until a toothpick embedded into the focal point of a cupcake tells the truth. While the cupcakes are heating, cook the bacon as how you like it done. Move to a paper towel to drip the excess oil and let cool. Cupcakes must be chilled off in the tin for around 15 minutes. At that point, move to a wire rack to cool totally. Cut the bacon into 12 pieces and press a piece into the top of each muffin. For storing muffins in the freezer, seal it tightly, and it can last up to 3 months, just omit the bacon. Reheat in the toaster oven for extra deliciousness.

Nutrition: Calories: 190 Fat: 5g Fiber: 3g Carbs: 28.8g Protein: 1.7g

Cannabis Hummingbird Cupcakes

Preparation Time: 10-15 minutes
Cooking Time: 15-20 minutes
Servings: 12

Ingredients:
- 2 large ripe bananas, mashed
- 1 cup of all-purpose
- 1/2 tsp. baking powder
- 1/3 cup pineapple (crushed (do not drain)
- 1/2 tsp. baking soda
- 1/2 tsp. ground cinnamon
- 1/4 tsp. salt
- ½ cup cannabutter, at room temperature
- 1/2 cup sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1/2 cup chopped pecans
- 1 cup unsweetened desiccated coconut
- 1/2 cup golden raisins (optional)
- Cream Cheese Frosting
- 8 ounces cream cheese, at room temperature
- 1/4 cup butter, at room temperature
- 3 cups powdered sugar
- 2 teaspoons vanilla extract

Directions:
1. Preheat your oven to 350 degrees placing the rack in the center. Line a 12-cup muffin pan with

cupcake liners in preparation. Combine the bananas and pineapples in a bowl. Mash together with the back of a fork and set aside. Whisk or beat together the flour, baking powder, baking soda, cinnamon and salt in a separate medium bowl. Add the cannabutter and the sugar to a large bowl.

Beat with a whisk until the mixture is fluffy and light. Gradually put the eggs and then the vanilla extract. Add the dry ingredients into the wet by scoopfuls and beat until thoroughly combined.

2. Stir in the pineapple and bananas, being careful not to over-mix. Fold in the pecans, coconut and golden raisins (if using). Pour batter into the liners, working to fill at least 2/3 of the way. Put it inside the oven and let it bake for around 30 to 40 minutes. The signs of completed cupcakes will include a toothpick that comes out clean and an outwardly golden appearance.

3. Remove from the oven and place on a wire rack to cool. Once this is achieved, use a small spatula or kitchen knife to frost tops of each cupcake. Top with finely chopped pecans.
4. Frosting (Cream-cheese)
5. Put the cream cheese and the butter in a bowl then and beat together with a whisk until very smooth and no lumps. Then add in the vanilla extract and fine sugar, continuously beating until it is light and smooth.
Nutrition: Calories: 216 Fat: 3.1g Fiber: 1.4g Carbs: 56g Protein: 4

Coconut and Chocolate-Covered Marshmallow Cannabis Balls

Ingredients:
- 2 ounces butter

- 2 tablespoons cocoa
- 3 tablespoons condensed milk
- 2 ounce brown sugar
- 1/8 ounce finely ground hash or high-quality cannabis
- 6 ounces desiccated coconut
- 5 ounces small white marshmallow s

Directions:

1. After melting the butter in a pan, mix in your cocoa, milk, sugar and hash. Continue to heat, stirring on occasion, until contents are melted together. Be very careful that you do not boil it.
2.Remove from the heat and add the majority of the coconut, saving just enough for a final coating. Now divide your mixture into 15 similarly size balls, and then flatten them just enough to be wrapped around a marshmallow.
3.Once encasing a marshmallow, roll each of them in your remaining coconut until a generous coating has been applied.
4.We recommend only eating 1-2 per person, despite their tastiness.

Cannabis Cinnamon Roll Oatmeal Cookie

Ingredients:

- 10 packets cinnamon roll instant oatmea l
- 1 cup of firmly packed brown sugar
- 1 teaspoon baking soda
- 2 eggs
- 1 cup softened cannabutter
- 2 cups all-purpose flour
- 3/4 cup white sugar
- 1/4 cup of water

Directions:
1.Preheat your oven to 350 degrees F.
2.Mix butter and the sugars together until they're a creamy consistency.

3.Take the two eggs and beat them in. Then, add in both the flour and the baking soda, stirring continuously. Then, add in all of the oatmeal packets as well as the 1/4 cup of water.

4. Stir everything together until mixed evenly. The mixture should be like cookie dough.
5.Make small round balls out of the dough, and place on a greased cookie sheet.
6.Bake them in the oven for about 12 minutes, until they are golden brown. Remove the cookies from the sheet immediately, and put them on a plate to cool off before enjoying!

Carrot Cakecannabis

Serves: 18
Ingredients:

 4 eggs
 1 1/4 cups vegetable oil 2 cups white sugar
 2 teaspoons vanilla extract 2 cups all-purpose flour 2 teaspoons baking soda 2 teaspoons baking powder 1/2 teaspoon salt
 2 teaspoons ground cinnamon 3 cups grated carrots
 1 cup chopped pecans

For Frosting:
 1/4 cup marijuana butte r ¼ cup vegetable oil
 8 ounces cream cheese, softened
 4 cups confectioners‘ sugar
 1 teaspoon vanilla extract
 1 cup chopped pecans

Directions:
1.Preheat oven to 350 degrees F.

2. Grease and flour a 9×13 inch pan. In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans.
3.Pour into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

For Frosting:
1.In a medium bowl, combine both butters, cream cheese, confectioners‘ sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.

Chocolate Cakecannabis

Serves: 12
Ingredients:

- 1 (25 ounce) package Devil‘s food cake mix
- 1 (5.9 ounce) package instant chocolate pudding mix
- 1 cup sour cream
- 1/4 cup marijuana oi l
- ¾ cup vegetable oil
- 4 eggs
- 1/2 cup warm water
- 2 cups semisweet chocolate chips

Directions:

1. Preheat oven to 350 degrees F.
2.In a large bowl, mix together the cake and pudding mixes, sour cream, marijuana oil, vegetable oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well-greased 12 cup bundt pan.
3.Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean.
4.Cool cake thoroughly in pan at least 1 ½ hours before inverting onto a plate. If desired, dust the cake with powdered sugar.

Chocolate Brownie Cakecannabis

Serves: 12
Ingredients:

- 1 (25 ounce) package Devil‘s food cake mix
- 1 (3.9 ounce) package instant chocolate pudding mix
- 4 eggs
- 1 cup sour cream
- 1/4 cup marijuana oil
- ¼ cup vegetable oil
- ½ cup wate r
- 2 cups semisweet chocolate chips

Directions:
1.Preheat oven to 350 degrees F.
2.Grease and flour a 10-inch Bundt pan.

3.Be sure all ingredients are at room temperature. In a large bowl, stir together cake mix and pudding mix.

4. Make a well in the center and pour in eggs, sour cream, marijuana oil, vegetable oil and water.
5.Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips.
6.Pour batter into prepared pan. Bake in oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool before serving.

Rum Cakecannabis

Serves: 14
Ingredients:

- 1 (25 ounce) package yellow cake mix
- 1 (3.5 ounce) package instant vanilla pudding mix
- 4 eggs
- 1/2 cup water
- ¼ cup marijuana oil
- ¼ cup vegetable oil
- 1/2 cup rum
- 1/2 cup chopped pecans
- 3 tablespoons butte r
- 1/4 cup water
- 1 cup white sugar
- 1/2 cup rum

Directions:
1.Preheat oven to 325 degrees F.
2.Grease and flour one 10-inch tube pan.

3. Combine cake mix and pudding mix. In another bowl beat eggs, water, vegetable oil, marijuana oil and rum until frothy. Add cake mix/pudding mixture and beat until well mixed.
4.Spread pecans evenly over the bottom of the prepared pan, and pour batter over pecans.
5.Bake cake for 60 minutes or until a toothpick comes out dry when inserted in the center.
6.Allow to cool in pan for 5 minutes; then, remove from pan. Place on serving dish immediately, right side up. (Pecans should be on the bottom.)

For Glaze:

1. During the last 15 to 20 minutes of baking time, combine butter or margarine, water and sugar in a sauce pan, and bring to boil over high

heat. Reduce heat to medium and boil rapidly until it‘s very thick and syrupy, stirring frequently .
2.The syrup must be reduced quite a bit and should be very thick; otherwise, it will make the cake mushy. Remove from heat and add rum. While cake is still hot, poke holes all over top of cake with a toothpick and spoon glaze over top of cake.
3.Allow cake to sit at room temperature for one day then refrigerate.

Chocolate Cakecannabis

Serves: 12
Ingredients:

- 1/2 cup water
- 4 (1 ounce) squares sweet chocolate
- 1 cup butter, softened
- 2 cups white sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 1/2 cups cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 4 egg white s

For Frosting:
- 1 cup white sugar
- 1 cup evaporated milk

- 1/4 cup marijuana butter
- 3 egg yolks, beaten
- 1 1/3 cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- 1/2 teaspoon shortening
- 1 (1 ounce) square semisweet chocolate

Directions:
1.Preheat oven to 350 degrees F. Grease and flour 3 – 9 inch round pans. Sift together the flour, baking soda and salt. Set aside.
2.In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool.

3. In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks, one at a time. Blend in the melted chocolate mixture and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

4.In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain .

5. Pour into 3 – 9 inch pans Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes in the pan, then turn out onto wire rack.

For Filling:

1. In a saucepan, combine 1 cup sugar, evaporated milk, 1/4 cup marijuana butter and 3 egg yolks. Cook over low heat, stirring constantly until thickened. Remove from heat.
2.Stir in coconut, pecans and vanilla. Cool until thick enough to spread. Spread filling between layers and on top of cake.
3.In a small saucepan, melt shortening and 1 ounce of chocolate. Stir until smooth and drizzle down the sides of the cake.

Coconut Cakecannabis

Serves: 24
Ingredients:

- 1 (25 ounce) package yellow cake mix
- 1 (3.5 ounce) package instant vanilla pudding mix
- 1 1/3 cups water
- 4 eggs
- 1/4 cup marijuana oil
- 2 cups flaked coconut
- 1 cup chopped walnuts
- 4 tablespoons butter, melted
- 2 cups flaked coconut
- 2 teaspoons milk
- 1/2 teaspoon vanilla extract
- 1 (8 ounce) package cream cheese
- 3 1/2 cups confectioners‘ sugar

Directions:

1. Preheat oven to 350 degrees F. Grease a 9×13 inch pan. In a large bowl, combine cake mix, pudding mix, water, eggs and marijuana oil. Blend for 4 minutes. Stir in 2 cups coconut and the chopped nuts. Pour into a greased 9×13 inch pan.
2.Bake for 30 minutes or until done. Allow to cool.

For Frosting:
1.Melt 2 tablespoons of butter over low heat. Add 3/4 cup of the coconut and stir until browned .

2. Dry on paper towel. Cream other 2 tablespoons butter with cream cheese. Alternately add milk and powdered sugar. Add vanilla.
3.Stir in remaining 1-1/4 cup coconut. Spread Icing on cake and sprinkle with browned coconut.

Strawberry Cheesecakecannabis

Serves: 12
Ingredients:

- 1 1/4 cups Graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup marijuana butter
- 2 (10 ounce) packages frozen sweetened strawberries, thawed
- 1 tablespoon cornstarc h
- 3 (8 ounce) packages cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 1/4 cup lemon juice
- 3 eggs
- 1 tablespoon water

Directions:
1.Preheat oven to 300 degrees F.

2.Combine Graham cracker crumbs, sugar and marijuana butter. Press onto the bottom of an ungreased Combine Graham cracker crumbs, sugar and marijuana butter. Press onto the bottom of an ungreased in. springform pan. Refrigerate for 30 minutes.

3. In a blender or food processor, combine strawberries and cornstarch; cover and process until smooth. Pour into a saucepan; bring to a boil. Boil and stir for 2 minutes. Set aside 1/3 cup strawberry sauce; cool. Cover and refrigerate remaining sauce for serving.

4. In a mixing bowl, beat cream cheese until light and fluffy. Gradually beat in milk. Add lemon juice; mix well. Add eggs, beat on low just until combined. Pour half of the cream cheese mixture over crust. Drop half of the reserved strawberry mixture by 1/2 teaspoonfuls onto cream cheese layer. Carefully spoon remaining cream cheese mixture over strawberries.

5.Drop remaining strawberry sauce by 1/2 teaspoonfuls on top. With a knife, cut through top layer only to swirl strawberry sauce. Bake for 45-50 minutes or until center is almost set.

6. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. Thin chilled strawberry sauce with water if desired; serve with cheesecake. Store in the refrigerator.

Cinnamon Cheesecakecannabis

Serves: 16
Ingredients:

- 1 cup Graham cracker crumbs
- 3 tablespoons brown sugar
- 1 tablespoon ground cinnamo n
- 1/2 teaspoon ground nutmeg
- 5 tablespoons marijuana butter, melted
- 3 (8 ounce) packages cream cheese
- 1 cup white sugar
- 1 cup sour cream
- 1 cup heavy cream
- 3 tablespoons all-purpose flour
- 1 tablespoon vanilla extract
- 3 eggs

Directions:
1.Preheat oven to 350 degrees F. In a medium bowl, combine Graham cracker crumbs, brown sugar, cinnamon, nutmeg and melted marijuana butter.

2. Mix well and press into the bottom of a 9-inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool. In a large bowl, beat cream cheese and sugar together until smooth. Beat in sour cream and heavy cream. Blend in the flour and vanilla. With mixer on low speed, add eggs one at a time. Pour batter over crust.
3.Bake in the preheated oven for 60 to 70 minutes, or until center is almost set (filling will be soft). Refrigerate at least 6 hours or overnight before removing from pan.

CBD Gummy Bears

For this recipe, you can either make your own CBD oil or tincture. Once you have that ready, all you need is a gummy bear mold and a couple of ingredients.

Ingredients:

- 300mg CBD oil or tincture
- 1 package of JELLO (3 oz size)
- 1 tablespoon of gelatin
- 1/2 cup of wate r
- Gummy bear molds

Directions:

1.Pour 1/2 cup of water into a sauce pan set on low heat.
2.Add 1 package of Jello (3 oz size).
3.Add 1 tablespoon of gelatin.
4.Mix until dissolved and then remove from heat.
5.While still hot, add your CBD tincture/oil and whisk well.
6.Using the dropper, add into your mold.

True Belgian Cannabis Waffles

This homemade cannabis Belgian waffle recipe is easy and makes delicious Belgian waffles with a twist of cannabutter! These waffles are perfectly crisp and golden on the outside while being light and fluffy on the inside!

Ingredients:
- 1/4 cup cannabis butter
- 2 cups allpurpose flour
- 3/4 cup sugar
- 1/2 teaspoons baking powder
- 2 large eggs, separated
- 1/2 cups whole milk
- 1 cup butter, melted
- 1 teaspoon vanilla extrac t
- Sliced fresh strawberries or syrup

Directions:
1.In a bowl, combine flour, sugar and baking powder.

2.In another bowl, lightly beat egg yolks. Add milk, butter, cannabis butter and vanilla; mix well. Stir into dry ingredients just until combined.

3. Beat egg whites until stiff peaks form; fold into batter.
4.Bake in a preheated waffle iron according to manufacturer‘s directions until golden brown.
5.Serve with strawberries or syrup.

Chocolate Olive Oil Cake

Preparation Time: 15 minutes
Cooking Time: 30 minutes
Servings: 6-8

Ingredients:
- 3 cups all-purpose flour
- 2 cups of sugar
- 6 tablespoons good-quality cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- ½ cup finely chopped nuts or dried fruit (optional)
- ¾ cup canna oil
- 2 tablespoons white vinegar
- 1tablespoon vanilla
- 2 cups cold water Powdered sugar, for dusting

Directions:
1. Preheat the oven to 350°F. Grease and flour two 8-inch cake pans or lines a 12-cup muffin tin with

muffin liners. In a bowl, put in sugar and flour, cocoa powder, baking soda, salt, and nuts or dried fruit (if using). Whisk to incorporate. In another bowl, whisk together the oil, vinegar, vanilla, and water, then add to the flour mixture. With a hand mixer on medium-low speed, mix just until smooth. Pour into the prepared cake pans or muffin tin. Bake 30 to 40 minutes for cake or 20 to 25 minutes for muffins, or until a toothpick inserted in the center comes out clean (start checking early to avoid over baking). Cool completely. Before serving, dust with powdered sugar.

Nutrition: Calories: 210 Fat: 6.8g Fiber: 4.1 Carbs: 34.6g Protein: 2.1g

Orange Almond Cake

Preparation Time: 15 minutes
Cooking Time: 45-50 minutes
Servings: 6-8
Ingredients:
 2 cups packed almond flour, plus more for dusting
 1 teaspoon baking powder
 ½ teaspoon baking soda
 1 teaspoon ground cinnamon
 1 teaspoon ground ginger
 ½ teaspoon salt
 3 eggs, lightly beaten⅔ cup honey plus1 teaspoon, divided
 ¼ cup canna oil
 Zest and juice (¼ cup) of 1 orange
 1 cup fresh raspberries
 Whipped cream, chopped toasted almonds or pistachios, and powdered sugar, for garnish

Directions:

1. Preheat the oven to 325°F. Grease a 9-inch spring form pan and dust the inside with almond flour. In a large bowl, whisk together the almond flour, baking powder, baking soda, cinnamon, ginger, and salt. In another bowl, whisk together the eggs, ⅔ cup of the honey, oil, and orange zest. The dry ingredients will then be added to the egg mixture and fold in until just a few lumps remain, then gently fold in the raspberries. Put the mixture in the prepared pan and smoothen the top part. Bake for 45 to 50 minutes, or until the edges are browned, and the center is set. Warm the remaining 1 teaspoon honey with the orange juice. Brush this onto the warm cake—it‘ll sink right in—then let it cool completely in the pan. To serve, garnish slices with whipped cream, chopped almonds or pistachios, and a dusting of powdered sugar.

Nutrition: Calories: 219 Fat: 5.8g Fiber: 6.4 Carbs: 32.1g Protein: 3.2g

Cranberry Bread

Preparation Time: 15 minutes
Cooking Time: 50-60 minutes
Servings: 6-8

Ingredients:
- 2 cups of the gluten-free flour mix
- 1 teaspoon of salt
- 5 teaspoons of baking powder
- 2 teaspoons of gelatin
- ½ cup of cannabutter
- ½ cup of sugar
- 3 eggs, separated
- ½ tablespoon of grated orange rind
- ¾ cup of orange juice (fresh squeezed is best)
- 1 cup of fresh cranberries, cut in half

Directions:
1. Bring the temperature of your oven to 350. Ensure to grease and flour an 8 x 8-inch loaf pan (glass is

best).
2. In a medium bowl, whisk together the gluten-free flour, salt, baking powder (gluten-free), and
gelatin gum, using a wire whisk. Using a mixer set on medium-high, cream the Cannabutter or
margarine and sugar until fluffy. Add the egg yolks and beat on medium-high until combined. Next,
add the orange rind and then a little of the flour. Mix. Add orange juice. Mix. Repeat this process
until all the flour and juice are mixed. Stir in the cranberries using a wooden spoon. Beat the egg
whites until stiff and then fold them gently into the batter. Pour in the batter onto the prepared pan

then place it in the center of the oven. Bake for about 50 minutes, 60 if needed. The loaf should be golden in color. When cool, cut the loaf into 12 slices. One slice should do the trick. For an extra
zing spread, Cannabutter or margarine on the slice before eating.
Nutrition: Calories: 229 Fat: 5.5g Fiber: 5g Carbs: 39g Protein: 4g

Canna-Banana Bread

Preparation Time:10-15 minutes
Cooking Time: 60 minutes
Servings: 4-6

Ingredients:
- ½ cup of soft Cannabutter
- 1 cup of white sugar
- 2 eggs
- 1 teaspoon of vanilla extract
- 1 ½ cup of mashed banana
- 2 cups of flour
- 1 teaspoon of baking soda

Directions:

1. Preheat the oven to 350 degrees. Grease a 9 "x 5" loaf tin and dust with flour. Beat the Cannabutter and the sugar until smooth. Add vanilla extract. Beat in the eggs and then the bananas. Stir in flour and baking powder carefully. Pour the bread batter into the pan. Bake in the preheated oven for an hour.

Nutrition: Calories: 295 Fat: 8.1g Fiber: 2.3 Carbs: 45g Protein: 1.8g

Red Velvet Canna Cake

Preparation Time: 20 minutes
Cooking Time: 35-40 minutes
Servings: 20-24
Ingredients:

- 16 ounces of cream cheese
- 4 ounces of butter, softened
- 3 cups of powdered sugar
- 2 ¾ cup of purpose flour
- 1 ¾ cup of white sugar
- 1 ¼ cup of buttermilk
- ¾ cup of canola oil
- ¾ cup canna oil
- 2 eggs
- 1 tablespoon of white vinegar
- 4 teaspoons of red food coloring
- 3 teaspoons of vanilla extract
- 2 teaspoons of cocoa powder
- 1 teaspoon of baking soda
- ¼ teaspoon of salt

Directions:

1. Before you do anything preheat the oven to 325 F. Beat the eggs with canna oil, canola oil, 1 teaspoon of vanilla extract, buttermilk and vinegar in a large mixing bowl Stir the flour with white sugar, cocoa powder, baking soda and salt. Add the mixture gradually to the buttermilk while whisking all the time until no lumps are found. Add the liquid food coloring and stir in the batter until you get a dark red batter. Pour the batter into 3 lined up and greased cake pans then cook them in the oven for 34 to 36 min. Once the time is up, allow the cakes to lose heat completely. In the meantime, beat the butter in a large mixing bowl until they become

soft. Add the sugar gradually while beating all the time, followed by the cream cheese until the mix becomes soft and fluffy. Add the vanilla extract then mix them well to make the icing. Level the cakes with a sharp bread knife to make them equal with the same thickness and size. Place some icing in the middle of a cake stand and place it on top of it a cake. Spread some frosting on it, then top it with the second cake and repeat the process to with the third cake. Cover the whole cake with the rest of the frosting, then decorate it the way you desire and refrigerate it for 30 min or more. Serve your cake and enjoy it.

Nutrition: Calories: 288 Fat: 8.7g Fiber: 2.1g Carbs: 54g Protein: 1.8g

Cherry- Cranberry Ginger Cake

Preparation Time: 15 minutes
Cooking Time: 35 -40 minutes
Servings: 4-6

Ingredients:
- 1½ cups Dark Cherries drained, chopped-set aside
- 2 cups whole wheat white cake flour
- ½ teaspoon ground ginger
- 2 tablespoons chopped crystallized ginger
- ¼ teaspoon salt
- 1½ teaspoons baking powder
- ½ cup cranberries
- ½ cup apricots, chopped
- ¾ cup canna milk
- 2 eggs
- ¼ cup stevia
- 3 tablespoons molasses
- ¼ cup coconut oil softened

Directions:

1. Prepare a lightly greased and lined with parchment paper 9-inch cake pan. In a bowl, put all dry ingredients together and mix well. Then, in another bowl, put all wet ingredients and mix with a whisk. Combine egg mixture and flour and blend Fold in cherries and bake at 350°F for30-35 minutes.

Nutrition: Calories: 256 Fat: 6.5g Fiber: 4g Carbs: 41.2g Protein: 1.7g

Peach Jelly Roll

Preparation Time: 15-20 minutes
Cooking Time: 60 minutes
Servings: 6-8

Ingredients:
- 2¼ cups whole wheat pastry flour
- ¼ cup wheat bran, unprocessed
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ½ cup canna coconut oil, slightly softened but still firm
- ¾ cup yogurt
- ¼ cup milk
- 8 cups peaches, thinly sliced
- 1 cup dates, minced
- ¼ cup honey

Directions:

1. In a bowl, combine all the prepared dry ingredients and mix well. Mix in coconut oil and slowly add other wet ingredients except for peaches, dates and honey, for the remaining three ingredients, mix all of it and set aside. Divide dough in two and roll each on a floured surface into a rectangle shape

2. Split peaches in half and top each section of rolled dough, leaving edges free. Roll up without letting peaches fall out and pinch to seal. In a greased pan, bake, covered at 350°F for 30 minutes and uncovered for an additional 30 minutes.

Nutrition: Calories: 210 Fat: 6.8g Fiber: 4.1 Carbs: 34.6g Protein: 2.1g

Kirsch Chocolate Muffins

Preparation Time: 15 minutes
Cooking Time: 20-25 minutes
Servings: 6-8

Ingredients:
- 1/2 tsp. baking soda
- 1/2 cup of cannabutter
- ½ cup of roughly cut dark chocolate
- 3/4 cup of brown sugar
- 1/4 cup of either unsweetened cocoa powder (Dutch cocoa works too)
- 3/4 cup of milk
- 1 1/4 cups of self-rising flour
- 2 eggs
- 15 ounces of dark cherries in syrup (thawed, drained, whatever the preference)
- 1 tbsp. cocoa
- Extra 1 tsp. icing sugar

Directions:
1. Set the oven to 350°F. Prepare a 12-hole muffin tray with liners. Cream the butter and sugar

together, adding a single egg at a time. Take the baking soda, the cocoa, and the flour and sift together with the butter mix from before. Finish up by combining with the milk, chocolate, and together with the butter mix from before. Finish up by combining with the milk, chocolate, and 25 minutes. A sign that cupcakes are done is by doing the clean toothpick test. Once it is cooked, put it away from heat and let cool while the icing is made. Frost and enjoy it!

Nutrition: Calories: 196 Fat: 4.2g Fiber: 1.8 Carbs: 30.6g Protein: 1.1g

Canna- Banana Crumble Muffins

Preparation Time: 10-15 minutes
Cooking Time: 18-20 minutes
Servings: 8-10

Ingredients:

- 1 ½ cups flour
- 1/3 cup cannabis butter
- 3 mashed bananas
- 3/4 cup cane sugar
- 1/3 cup packed brown sugar
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. table salt
- 1 egg
- 2 tbsp. flour
- 1 tbsp. butter
- 1/8 tsp. ground cinnamon

Directions:

1. Bring the heat of your oven to 350 f. and lightly butter a 10-cup muffin tray. Get out a large mixing bowl and mix the 1.5 cups flour, baking soda, baking powder and salt. In a separate bowl, mix the mashed bananas, egg, cane sugar and 1/3 cup melted cannabis butter. Stir this mixture into the first mixture until just blended. Spread this batter evenly into the greased or buttered muffin cups. In another bowl, combine the brown sugar, cinnamon and 2 tbsp. Flour. Cut in 1 tbsp. Butter. Sprinkle this mixture over the muffin batter in the trays. Bake 18 - 20 minutes; allow cooling on a wire rack and enjoying.

Nutrition: Calories: 210 Fat: 6g Fiber: 2.4 Carbs: 35g Protein: 1.7 g

Lemon Coconut Muffins

Preparation Time: 10-15 minutes
Cooking Time: 15-20 minutes
Servings: 8-10

Ingredients:
- 1 1/4 cup almond flour
- 1 cup shredded unsweetened coconut
- 2 tbsp. coconut flour
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 cup of honey (raw)
- Juice and zest from 1 lemon
- 1/4 cup full-fat coconut milk
- 3 eggs, whisked
- 3 tbsp. medicated coconut oil
- 1 tsp. vanilla extract

Directions:
1. Bring the heat of your oven to 350 f. In a small bowl, mix all the wet ingredients together. In a

medium bowl, combine all the dry ingredients. Now pour the wet ingredients into the dry ingredients bowl and stir into a batter. Let your batter sit for a few minutes then stir it again. Now grease a muffin tin and fill each about two-thirds of the way full. Pop it in the oven and bake for about 20 minutes. Test the doneness of the muffin by inserting a toothpick in the center, and if it comes out clean, that means you are good to go. Remove from oven, let cool for a cool minute and serve!

Nutrition: Calories: 296 Fat: 7,5g Fiber: 3.2 Carbs: 50g Protein: 1.9g

Marijuana Oatmeal Bars

Preparation Time: 15 minutes
Cooking Time: 25-30 minutes
Servings: 14-16

Ingredients:
- 1¼ cups old-fashioned rolled oats
- 1¼ cups all-purpose flour
- ½ cup finely chopped toasted walnuts (see Note)
- ½ cup of sugar
- ½ teaspoon baking soda
- ¼ teaspoon sal t
- 1 cup cannabutter, melted
- 2 teaspoons vanilla
- 1 cup good-quality jam
- 4 whole graham crackers (8 squares), crushed
- Whipped cream, for serving (optional)

Directions:
1. Preheat the oven to 350°F. Grease a 9-inch square baking pan. In a bowl, put in and combine

oatmeal, flour, walnuts, sugar, baking soda, and salt. In a small bowl, combine the butter and vanilla. Add the butter mixture to the oat mixture and mix until crumbly. Reserve 1 cup for topping, and press the remaining oat mixture into the bottom of the baking pan. Spread the jam evenly over the top. Add the crushed crackers to the reserved oat mixture and sprinkle over the jam. Bake it for around 25 to 30 minutes, or until the edges are browned. Cool completely in the pan on a rack. Cut into 16 squares. Serve, adding a dollop of whipped cream if desired. Storing it in a glass container in the fridge will help preserve it.

Nutrition: Calories: 299 Fat: 6.8g Fiber: 4.1 Carbs: 67g Protein: 3.1

Jane"s Chewy Pecan Bars

Preparation Time: 20 minutes
Cooking Time: 1 hr. and 15 minutes
Ingredients:
 Nonstick baking spray
 2 cups plus
 2 tablespoons all-purpose flour, divided
 ½ cup granulated sugar
 2 tablespoons plus
 2 tsp. cannabutter
 3½ teaspoons unsalted butter, cut into pieces
 ¾ teaspoon plus kosher pinch salt, divided
 ¾ cup packed dark brown sugar
 4 large eggs
 2 teaspoons vanilla extract
 1 cup light corn syrup
 2 cups chopped pecans
 Pecan nuts cut in half

Directions:
1. Preheat the oven to 340°F. Grease the pan using a nonstick spray and line with parchment paper with an overhang on two sides so you can easily lift the bars from the pan. (The filling is sticky and can

make it hard to remove without the parchment.)
2. By utilizing a blender or food processor, pulse flour, the sugar, kinds of butter, and ¾ teaspoon of
salt until combined. The mixture will form into clumps. Transfer the dough to the prepared pan. Press it firmly and evenly in the bottom of the pan. Pierce the crust all over with a fork and bake
until light to a medium golden brown, 30 to 35 minutes.
3. Using the same food processor bowl, combine the brown sugar, the remaining 2 tablespoons flour,

pinch salt, eggs, vanilla, and corn syrup. (Add the corn syrup last, so it doesn‘t get stuck on the
bottom of the food processor.) Pulse until completely combined. Turn the mixture into a large bowl
and add the pecans. Spoon the pecan mixture evenly over the baked crust. Place a few extra pecan
halves on the top of the filling as decoration.
4. Place the pan back into the oven and let it bake until the center is just set 35 to 40 minutes. On the
off chance that the inside still wiggles, prepare for a couple of more minutes; if you notice the bars
are beginning to puff in the center, remove them right away. Put them in a rack and leave to cool
before cutting into 16 (2-inch) squares and lifting the bars out.
5. Storage: Keep the bars in an airtight container at room temperature for 3 to 5 days or freeze for up to
6 months. They can be very sticky, so wrap them in parchment or wax paper.
Nutrition: Calories: 190 Fat: 1.5g Fiber: 4.1 Carbs: 26g Protein: 1g

Orange Creamsicle Cookies

Preparation Time: 10 minutes
Cooking Time: 10-15 minutes
Servings: 24 pcs

Ingredients:
- 14 tablespoons (1¾ sticks) unsalted butter, softened
- 2 tablespoons cannabutter, softened
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- 1 large egg, at room temperature
- 1½ tablespoons orange juice
- 2¼ cups all-purpose flour
- 2 tablespoons grated orange zest
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 cups white chocolate chips

Directions:
1. Preheat the oven to 340°F. Put parchment paper on the baking sheet. By utilizing an electric mixer or

stand mixer on medium speed, beat the kinds of butter and both sugars together for about 2 minutes. Add the egg and orange juice and mix for 30 seconds. Add the flour, zest, baking soda, and salt, and mix on low speed, increasing to medium-low speed, until the dough comes together. Stir in the chocolate chips until incorporated. Drop heaping 2-tablespoon scoops of the dough 2 inches apart onto the prepared baking sheets. Bake the cookies until lightly golden, which may take about 8 to 10 minutes. Let cool for 3 minutes on the baking sheet, and then transfer the cookies to a wire rack to finish cooling.

2. Storage: Keep the cookies in an airtight container for 4 to 5 days or freeze for up to 6 months. **Nutrition:** Calories: 275 Fat: 2g Fiber: 4.1 Carbs: 26.4g Protein: 1.6g

Caramel Crunch Bars

Ingredients:
- 1½ cups rolled oats
- 1½ cups flour
- ¾ cup brown sugar
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup melted cannabutter
- ¼ cup melted butter
- Toppings
- ½ cup brown sugar
- ½ cup granulated sugar
- ½ cup butter
- ¼ cup flour
- 1 cup chopped nuts
- 1 cup chopped chocolate

Directions:

1. Bring the temperature of your oven to 350 F. Put oats, flour, salt, sugar and baking soda in a bowl then mix well. Put in your cannabutter and the regular butter and mix until it forms crumbs. Put aside at least a cup of these crumbs for garnish later. Now prepare the pan by greasing it with a spray then put the oat mixture on the bottom part of the pan. Put it in the oven and bake for a while, then remove it once it is quite brown then let it cool. Then next is to make the caramel. Do this by stirring the butter and sugar in a saucepan that has a thick bottom to avoid it from burning quickly. Allow it bubble then after adding in the flour. Back to the oatmeal base, add the mixed nuts and chocolate followed by the caramel you just made, and then lastly, top it off with the extra crumbs you set aside. Place it back in the oven and let it cook until the bars are golden in color, which will take for about 20 minutes. After baking, cool it down before you cut into whatever size you want.

Nutrition: Calories: 196 Fat: 2.8g Fiber: 3g Carbs: 31g Protein: 1.8 g

Marijuana Snowballs

 Preparation Time: 1 ½ hr.
 Cooking Time: 20-25 minutes
 Servings: 12

Ingredients:
 1 cup cannabutter, softened
 1/4 cup sugar
 1 tsp. pure vanilla extract
 2 cups all-purpose flour
 2 Tbsp. cornstarch
 1 cup of unsalted roasted almonds, finely chopped
 1/4 tsp. salt
 1 cup of powdered sugar to coat

Directions:

1. By utilizing a stand mixer or a hand mixer, beat the cannabutter with 1/4 cup of the sugar until

creamy. Add the vanilla extract. Gently beat in the flour, corn starch, roasted almonds and salt until well combined. Wrap in plastic wrap and refrigerate for one hour. Preheat oven to 325°.Take the chilled dough out from the fridge and get about a tbsp. of dough then shape it into a 1-inch ball. Arrange the balls on the baking sheet about 1 inch apart. Bake the cookies on the middle shelf of the oven for 20 minutes, or until golden and set. Fill a shallow bowl with 1 cup of sifted powdered sugar. Cool for around 5 minutes, and when cool enough to touch, roll the cookies in the powdered sugar and set aside on the parchment-lined rack to cool completely. When cool, dust again in the powdered sugar and store in an airtight container.

2. Note: You can also use pecans, walnuts, hazelnuts, macadamia, almonds or any of your favorite nuts in place of the almonds or a combination as they all work well.

Nutrition: Calories: 215 Fat: 5.8g Fiber: 2g Carbs: 41g Protein: 0.7g

Citrus Poppy Seed Cookies

Preparation Time: 15 minutes
Cooking Time: 10-15 minutes
Servings: 36 pcs

Ingredients:
- 1/2 tsp. of baking soda
- 1 tbsp. of orange zest
- 1 tsp. orange juice
- 1 tbsp. of poppy seeds
- 1/2 cup of cannabutter
- 2/3 cup of sugar
- 1 1/4 cup of flour
- 1 egg
- Dash of salt

Directions:
1. Set the oven to 350°F for preheating. Whisk the sugar and cannabutter together for about 2 minutes.

This will leave a light batter, relatively fluffy. Add the orange zest, the orange juice, and the egg, making sure to mix each one for best results thoroughly. Take another bowl and sift the baking soda, salt, and flour together. Add the sifted mixture to the original batter, and mix only long enough to see them combined before folding in the poppy seeds.

2. Tip: For chewier cookies, line the cookie sheets before baking. Parchment paper works best!
3. The mix is now ready to be placed onto the cookie sheets. Take a teaspoon and parcel out the pieces, making sure to leave even spaces between each cookie. Place in the oven and bake for about 10-12 minutes, the cookies are ultimately done when the edges are golden. Remove from the heat, let them cool down, and enjoy!
Nutrition: Calories: 216 Fat: 6.1g Fiber: 4.1 Carbs: 35g Protein: 1g

Ganja Ginger Cookies

Preparation Time: 35-40 minutes
Cooking Time: 8-10 minutes
Servings: 10-12

Ingredients:
- 2 cups self-rising flour
- 2 tbsp. ground ginger powder
- ¾ tbsp. ground cinnamon
- ½ tbsp. ground cloves
- ¼ tsp. salt
- ¾ cup cannabutter
- 1 cup white sugar
- 1 egg
- 1 tbsp. water
- 4 tbsp. molasses

Directions:
1. Preheat your oven to the temperature of 180c. Sift the ginger, flour, baking soda, cloves, cinnamon

and salt together. Cream the butter with the sugar in a separate bowl and beat the egg in. Add the molasses and water, and stir to mix. Add the dry ingredients gradually, stirring to combine. Spoon the mix onto plastic wrap and roll into a sausage shape. Leave for about 30 minutes to harden off. Slice the roll into rounds about 1 inch thick and place them onto an ungreased sheet, about 2 inches apart. Flatten each round a little. Back for about 8 to 10 minutes and then leave to cool for 5 minutes before transferring to a wire rack

Nutrition: Calories: 188 Fat: 3.2g Fiber: 2g Carbs: 29,9g Protein: 0.5g

Cannabis Oatmeal Cookies

Preparation Time: 10 minutes
Cooking Time: 20 minutes
Servings: 2

Ingredients:
- **1/4 cup of** cannabis butter
- 2 cups packed dark brown sugar
- 1 cup (2 sticks) salted butter, softened
- 2 teaspoons of vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon of salt
- 1/2 teaspoon of baking soda
- 3 cups of old-fashioned oats

Directions:
1. Preheat your oven to the temperature of 180c. Using a bowl, beat the brown sugar and both butter

until fluffy. Beat in the vanilla. Gradually add the egg into the mixture then scrape the bowl after each bowl. Mix the flour, salt and baking soda in a medium bowl. Add it to the creamy mixture in 2 to 3 servings, mix until just combined. Mix the oats until just combined. Use your preferred cookie spoon (or a regular spoon) to drop portions of dough onto baking sheets, with spacing in between. Bake it for 12 to 13 minutes or until cookies are chewy and set.

Nutrition: Calories: 214 Fat: 3g Fiber: 2.1 Carbs: 43g Protein: 0.9g

Jam Thumbprint Cookies

Preparation Time: 15 minutes
Cooking Time: 15-20 minutes
Servings: 3-4

Ingredients:
- 1 ¼ Cups all-purpose flour
- Dash Salt
- 1/3 Cup Pure Cane Sugar
- 4 tbsp. cannabutter melted
- ½ tsp. vanilla
- ¼ Cup milk (room temp)
- Peanut Butter and/or Jelly
- Any type of jam or nut butter

Directions:
1. Preheat your oven to the temperature of 180c. Put parchment paper in a pan or cookie sheet and put

aside. Combine flour, salt & sugar. Whisk! Add melted cannabutter, vanilla and milk. Mix and knead the dough until smooth. Pull 1" chunks off of the dough ball, and roll them into spheres. Place cookies on parchment paper and press center with your thumb. Fill thumb divot with Peanut Butter and Jelly. Bake until golden (about 15-20 minutes).

Nutrition: Calories: 150 Fat: 2.1g Fiber: 1g Carbs: 28.5g Protein: 0.7g

Summer Strawberry Cookies

Preparation Time: 15 minutes
Cooking Time: 10-12 minutes
Servings: 12

Ingredients:
- ½ cup of canna Butter
- 1½ cups of flour
- ½ teaspoon of baking powder
- 1 package of strawberry gelatin
- 1 teaspoon of vanilla extract
- 1 egg

Directions:
1. Preheat oven to 350° F. Cream the Baked Butter or margarine and gelatin in a bowl. 2. In another bowl, mix the baking powder, flour, egg, and vanilla extract together. Add this mixture to

the cream of butter and gelatin; beat with an electric mixer for about 2 minutes.
3. Roll out the dough and cut it into square shapes. Place the cut cookies on a non-greased cookie sheet.
Bake cookies in the oven for about 10 to 12 minutes. Let them cool. One to two cookies should do
the trick.
Nutrition: Calories: 215 Fat: 4g Fiber: 1.4g Carbs: 31g Protein: 1.1g

Italian Mandorla Cookies

Preparation Time: 15 minutes
Cooking Time: 12-15 minutes
Servings: 14-18

Ingredients:
- 1/2 cup of cannabutter
- 1 cup of sugar
- 1 egg
- 1 teaspoon of almond extract
- 2 cups of all-purpose flour, sifted
- 1 teaspoon of baking powder
- 2 tablespoons of Marijuana Milk
- 1 cup of chopped almonds
- 1/3 cup of apricot jams

Directions:
1. Cream the canna Butter, sugar, egg and almond extract together in a large mixing bowl. Add the flour, baking powder and milk then blend together well. Roll small amounts of dough for each cookie. Roll each ball between your palms like you would for peanut butter cookies or even meatballs. Roll the balls in the chopped almonds and place them on greased cookie sheets. Make an indentation with your thumb or the back of a spoon and fill the dent with jam. Bake for 12 to 15 minutes. Two cookies should get you baked.

Nutrition: Calories: 177 Fat: 3.1g Fiber: .8g Carbs: 30.5g Protein: 1.2g

Very Berry Cheesecake Pops

Preparation Time: 10-15 minutes
Cooking Time: 0 minutes
Servings: 4

Ingredients:
- 4 ounces low-fat cream cheese
- 3/4 cup plain yogurt
- 1/4 cup agave syrup
- 1 teaspoon lemon or lime juice
- 2 gram decarboxylated kief or finely ground decarboxylated hash
- 3/4 cup fresh raspberries
- 3/4 cup fresh blueberries

Directions:
1. Make the cream cheese light and fluffy using a stand mixer or a hand mixer. Using the low speed,

add in agave syrup, yogurt, lime or lemon juice until it combined well. Next, fold in the berries using a rubber spatula. Put the mixture into popsicle molds then put them in the freezer. **Nutrition:** Calories: 200 Fat: 5.9g Fiber: 2.1 Carbs: 54.6g Protein: 1.1g

Mango Yogurt Pops

Preparation Time: 10 minutes
Cooking Time: 0 minutes
Servings: 4

Ingredients:
- 3 tbsp. coconut sugar
- 2 mangoes, peeled and cut
- 3 tbsp. canna coconut oil
- 2 cups vanilla yogurt
- 2 tsp. coconut extract

Directions:
1. Toss in all the ingredients in the blender. Puree until it forms a smooth mix. Transfer mix into

Popsicle molds. Freeze molds.
Nutrition: Calories: 210 Fat: 7g Fiber: 2g Carbs: 43g Protein: 2.1g

Nutty Banana Yogurt Pop s

Preparation Time: 10 minutes
Cooking Time: 0 minutes
Servings: 6

Ingredients:
- 1½ cups vanilla yogurt
- ¼ cup unsweetened cocoa powder
- 1 tablespoon Canna-Coconut Oil
- 1 ripe medium banana, sliced and frozen
- 1 tablespoon honey
- ½ cup chopped peanuts

Directions:
1. In a blender, purée the yogurt, cocoa, canna-coconut oil, banana, and honey until smooth. Put the

blend into another bowl and mix in the peanuts. Pour the mixture into popsicle molds and freeze until firm. Remove the pops from the molds according to the manufacturer‘s instructions. 2. Storage: Keep the pops in an airtight container in the freezer for up to several months.
Nutrition: Calories: 180 Fat: 1.5g Fiber: 2.4g Carbs: 28,9g Protein: 0,6g

Double Chocolate Gelato

Preparation Time: 15 -20 minutes
Cooking Time: 5 to 10 minutes
Servings: 4-6
Ingredients:
- 1/2 cup heavy cream
- 2 cups of milk
- 3/4 cup sugar
- 1/4 teaspoon salt
- 7 ounces high-quality dark chocolate
- 1 teaspoon vanilla extract
- Cannabis butter

Directions:
1. The first step is done by melting the chocolate, then cooling it for a bit. Place the milk, cream, and cannabis butter in a bowl and mix them together until well combined. Mix in the sugar by using a whisk and salt. Continue to whisk for about 4 minutes until the sugar and salt dissolve. Then mix in the vanilla extract. Finally, mix in the chocolate until well combined. Pour the ingredients into your ice cream maker, and let it churn for 25 minutes. Put the gelato in an airtight container and place in the freezer for up to 2 hours, until desired consistency is reached.
Nutrition: Calories: 230 Fat: 9g Fiber: g Carbs: 60.1g Protein: 4g

Canna Cherry-Strawberry Gelato

Preparation Time: 20 minutes
Cooking Time: 0 minutes
Servings: 4-6

Ingredients:
- 1/2 cup heavy cream
- 2 cups of milk
- 3/4 cup sugar
- Cannabis butter*
- 1 cup sliced strawberries
- 1 tablespoon vanilla extract

Directions:
1. Using a blender, puree the strawberry thoroughly. Place the milk, cream, and cannabis butter in a

bowl and mix them together until well combined. Mix in the sugar by using a whisk. Continue to whisk for about 4 minutes until the sugar dissolves. Then mix in the vanilla extract and strawberry puree. Pour the ingredients into your ice cream maker,

and let it churn for 25 minutes. Put the gelato in an airtight container and place in the freezer for up to 2 hours, until desired consistency is reached.
Nutrition: Calories: 210 Fat: 6.8g Fiber: 6g Carbs: 34.6g Protein: 3g

Peaches-N-Cream Soft Serve Ice Cream

Preparation Time: 35 minutes
Cooking Time: 0 minutes
Servings: 4-6

Ingredients:
- 2 cups heavy cream
- 1 cup milk
- ¾ cup sugar
- Cannabis butter
- 1 Tbs. vanilla extract
- 1 cup sliced peaches

Directions:
1. Using a blender, puree the peaches thoroughly. Place the milk, cream, and cannabis butter in a bowl

and mix them together until well combined. Mix in the sugar by using a whisk. Continue to whisk for about 4 minutes until the sugar dissolves. Then mix in the vanilla extract. Then mix in the peaches. Put all the prepared ingredients in a clean ice cream maker and let it churn for 25 minutes. Serve immediately.

Nutrition: Calories: 240 Fat: 6g Fiber: 2g Carbs: 56g Protein: 1.5g

Tropical Mango Soft Serve Ice Cream

Preparation Time: 35 minutes
Cooking Time: 0 minutes
Servings: 6
Ingredients:
- 2 cups heavy cream
- 1 cup milk
- ¾ cup sugar
- 1 Tbs. vanilla extract
- 1 cup pureed mango (about 2.5 mangos)
- Juice of 1 lime
- Cannabis butter

Directions:
1. Puree the mangos with the lime juice in a food processor or blender.
2. Place the milk, cream, and cannabis butter in a bowl and mix them together until well combined. Use

a whisk to mix in the sugar. Continue to whisk for about 4 minutes until the sugar dissolves. Then mix in the vanilla extract. Then mix in the mango puree.
3. Put all the prepared ingredients in a clean ice cream maker and let it churn for 25 minutes.
4. Serve immediately.
Nutrition: Calories: 176 Fat: 2.1g Fiber: 6g Carbs: 36g Protein: 0.4g

Lime Coconut Ice Pops

Preparation Time: 10 minutes
Cooking Time: 0 minutes
Servings: 4

Ingredients:
- 1 14 ounces canna coconut milk, canned
- 1 cup cream
- 2 tablespoons limeade concentrate
- 1 tablespoon lime zest
- 2 tablespoons lemon juice
- Pinch of salt

Directions:
1. Toss in all the ingredients in the blender. Puree until it forms a smooth mix. Transfer mix into

Popsicle molds. Freeze molds.
Nutrition: Calories: 180 Fat: 2.5g Fiber: 8g Carbs: 35.9g Protein: 0.2g

Rose Coconut Ice Cream

Ingredients:
- ⅓ cup Rose Tea
- 2 ¾ cup canna cream
- 10 egg yolks
- 5 tablespoons Simple Syrup
- 1 cup coconut, shredded

Directions:
1. In a double boiler heat until nearly boiling and remove from the heat rose tea and cream. In a

separate bowl, whisk until frothy eggs and milk. Pour the warm milk over the eggs whisking continually, then back into the pan over low heat. Cook and stir until the mixture thickens.

2. The mixture must be strained to a clean bowl and add coconut. Cover with plastic wrap and cool at room temperature. Pour into an electric ice cream machine and follow the manufactures direction.

Nutrition: Calories: 190 Fat: 3.2 Fiber: 3g Carbs: 45g Protein: 0.6g

Chai Green Tea Ice Cream

Preparation Time: 15 minutes
Cooking Time: 10-15 minutes
Servings: 4-6

Ingredients:
- 2 cups heavy cream
- 2 Chai Tea Blend, dry
- 6 egg yolks
- 1 cup of the warm cream
- ¼ cup instant coffee granular
- 3 tablespoons stevia
- 3 tablespoons canna sugar
- 2 teaspoons vanilla
- ½ cup Chai Tea

Directions:
1. Mix everything in under a double boiler and heat up gradually. Once the mixture is smooth and kind

of thick, remove from heat and cool down. After this, put in the ice cream maker and churn. Transfer to a container and freeze.
Nutrition: Calories: 199 Fat: 5g Fiber: 2g Carbs: 45g Protein: 0.9g

Indian Sweet Carrot Pudding

Preparation Time: 25 minutes
Cooking Time: 30 minutes
Servings: 4

Ingredients:
- 5 large carrots shredded
- 1 cup milk
- ½ cup sweetened condensed milk
- ½ cup turbinado sugar
- ½ cup raisins
- ¼ cup raw cashews
- 4 tablespoons Cannabutter
- 1 teaspoon cardamom powder

Directions:

1. Place the Cannabutter, raisins and cashews into a frying pan. Sauté this mixture on medium-high for 3 minutes while constantly stirring. Immediately reduce the heat to medium and add in the shredded carrots. Add in the milk, condensed milk and simmer this mixture on medium for 10 minutes while occasionally stirring to break up any clumps. After 10 minutes of simmering, stir in the sugar and continue to cook this mixture in the same setting until the liquid is absorbed by the carrots. This process of allowing the carrots to absorb the liquid will take approximately 15 minutes. Make sure you stir the mixture while it cooks to prevent the mixture from over caramelizing. After the liquid is absorbed, pull from heat and stir in the cardamom powder. Serve this dessert warm from the pan with vanilla ice cream on top or serve it chilled by itself. The plate then serves it by pouring the mixture into a small bowl or large ramekin and allowing it to cool and set to that shape, then turning it out onto a plate. Indian Kalichakra Sweet Carrot Pudding can be stored in the refrigerator for up to 1 week.

Nutrition: Calories: 250 Fat: 4g Fiber: 1.2g Carbs: 46g Protein: 1.4g

Pumpkin Flan with Pumpkin Seed Praline

Preparation Time: 6 hrs. (For cooling)
Cooking Time: 1-2 hrs.
Servings: 4-6

Ingredients:
- 1¾ cups granulated sugar
- 1 cup whole milk
- 2 (5-ounce) cans evaporated milk
- 2 tablespoons plus
- 2 teaspoons canna sugar
- 5 large eggs
- ¼ teaspoon salt
- 1¾ cups pure pumpkin puree
- 2 tablespoons tequila
- 1 tablespoon orange zest
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground cardamom
- ¼ teaspoon freshly grated nutmeg
- 1 tablespoon pure vanilla extract
- Pumpkin Seed Praline
- Vegetable oil, for greasing the foil
- 1 cup granulated sugar
- Pinch of salt
- ½ cup of water
- 1 cup hulled (green) pumpkin seeds, toasted

Directions:
1. Preheat the oven to 375°F. Set a 2-quartsoufflé dish or round ceramic casserole in the middle of the oven to preheat. Using a pot, bring water to

a boil. In a dry, heavy, 2-quart saucepan, heat 1 cup of the granulated sugar over medium-low heat, stirring slowly with a fork until the sugar melts and turns golden brown. Cook, without stirring, swirling the pan, until the sugar is deep amber, about 5 minutes. This is your caramel. Remove the hot soufflé dish from the oven and immediately pour the caramel into the dish, tilting it to cover the bottom and sides completely. Set it aside to harden while you prepare the rest of the flan. (Leave the oven on.) Ina medium saucepan, combine the whole milk and the evaporated milk. Bring to a gentle simmer over medium heat, and then remove from the heat. Pour the milk mixture through a fine-mesh sieve into a bowl; set aside. Ina large bowl using an electric mixer, beat together the remaining¾ cup granulated sugar, the canna sugar, and the eggs on medium speed until smooth and creamy. Beat in the salt, pumpkin, tequila, orange zest, cinnamon, ginger, cardamom, nutmeg, and vanilla. While stirring, add the strained milk mixture in a slow stream and stir until it is mixed well Pour the custard over the caramel in the dish and set the dish in a roasting pan. Put in the boiling water in the pan until it comes about 1 inch up the sides of the soufflé dish. Put the pan in the middle of the oven and reduce the oven temperature to 350°F. Bake it until the color is golden brown on top and a knife inserted into the center of the flan comes out clean, 1¼ to 1½ hours. Take the baking dish out of the water bath and transfer it to a wire rack to cool. Refrigerate at least 6 hours. Prepare the praline: Preheat the oven to 250°F. Use an aluminum foil t line a baking sheet and lightly oil the foil. Set the baking sheet in the oven to keep warm. Ina deep, heavy, 2-quart saucepan, combine the sugar, salt, and ½ cup water and cook over medium-low heat, stirring slowly with a fork, until melted and pale golden. Cook the caramel without stirring, tilting the pan from side to side, until deep golden. Immediately stir in the pumpkin seeds and quickly pour the mixture onto the prepared baking sheet, spreading it into a thin sheet before it hardens. (when the caramel becomes too solid and is difficult to spread, raise the oven temperature to 400°F and place the baking sheet in the oven until the caramel is warm enough to spread, 1 to 2 minutes.) Let the praline cool on the baking sheet on a wire rack until completely hardened, and then break it into large pieces. To unmold the flan, run a thin knife around the edges to loosen it. Wiggle the dish from side to side; when the flan moves freely in the dish, invert a large serving platter with a lip over the dish. Holding the dish and platter securely

together, quickly invert them together, turning the flan out onto the platter. The caramel will pool over and around it—this is exactly what you want to happen, so don‘t worry—it‘s normal. Slice the flan into wedges and serve with the caramel spooned over it, topped with shards of the praline.
Nutrition: Calories: 289 Fat: 9g Fiber: 2.5g Carbs: 61g Protein: 1.8g

Lemon Panna Cotta

Preparation Time: 20 minutes plus a cooling time of 4 hrs.
Cooking Time: 15 minutes
Servings: 6
Ingredients:
- 1 envelope of unflavored gelatin
- 2 cups of Marijuana Milk
- 2 tablespoons of heavy cream
- 1/2 cup of sugar
- 2 teaspoons of pure vanilla extract
- 21/4 cups of plain yogurt (preferably Greek-style)
- 2 teaspoons of freshly squeezed lemon juice
- For the Fruit Topping:
- 1 cup of raspberries, red and golden
- 2 cups of mixed strawberries or blueberries
- 2 peaches, peeled, thinly sliced
- 2 teaspoons of canna sugar
- 1 ounce of Vodka
- 1 ounce of Campari
- 1 tablespoon of lemon zest

Directions:
1. Sprinkle the entire package of gelatin over 2 tablespoons of heavy cream in a small bowl. Let it soften for about 5 minutes. Combine the Marijuana Milk, sugar and vanilla in a saucepan over low heat. Bring this mixture to a simmer for a couple of minutes then remove the saucepan from the heat. Stir the gelatin and cream mixture in a saucepan until it‘s all dissolved. Place the yogurt in a medium bowl and whisk until smooth. Gradually whisk the Marijuana Milk mixture and lemon juice into the yogurt. Pour mixture into six small ramekins. Cool it in the fridge for about 4 hours or until set. For the topping, toss the fruit, Vector Vodka, Cannabis Campari and sugar together with the lemon zest. Refrigerate for at least 20 minutes. To remove the Panna Cotta from the ramekins, run a

sharp knife around the edges then invert the ramekin onto a plate. Top with fruit mixture and serve.
Nutrition: Calories: 255 Fat: 6g Fiber: 2.4g Carbs: 50.1 Protein: 0.4g

Tropical Coconut Pudding

Preparation Time: 5 minutes
Cooking Time: 15 minutes
Servings: 2

Ingredients:

- ¾ cup old-fashioned gluten-free oats
- ½ cup unsweetened shredded coconut
- 2 cups of water
- 1¼ cups coconut milk
- 2 teaspoons canna-oil (here)
- ½ teaspoon ground cinnamon
- 1 banana, sliced

Directions:

1. Using a bowl, combine the oats, coconut, and water. Cover and chill overnight. Transfer the mixture to a small saucepan. Add the milk, canna-oil, and cinnamon, and simmer for about 12 minutes over medium heat. Remove from the heat, and let stand for 5 minutes. Divide between 2 bowls and top with the banana slices.

2. If you would prefer an even tastier treat, sauté the banana slices in a little butter and brown sugar before topping the pudding.

Nutrition: Calories: 156 Fat: 1,3g Fiber: 8.9g Carbs: 49g Protein: 2g

Healthy Chia Seed Pudding

Preparation Time: 35 minutes plus cooling time
Cooking Time: 0 minutes
Servings: 2

Ingredients:
- 1½ cups almond milk
- 8 dates, pitted and chopped
- ⅓ cup chia seeds
- ¼ cup unsweetened cocoa powder
- 4 teaspoons canna-oil (here)
- ½ teaspoon ground cinnamon

Directions:

1. Using a bowl, combine all the ingredients. Stir well. The next step is done by covering it with saran wrap and chill in the refrigerator overnight. Transfer the mixture to a blender and pulse several times until coarse and uniform. Pour the mixture into individual pudding bowls. Cover the remaining servings with plastic wrap and store in the refrigerator for up to a week.

Nutrition: Calories: 160 Fat: 2g Fiber: 8.8g Carbs: 51g Protein: 2.4g

Canna Rice Pudding with Raisins and Apricots

Preparation Time: 5 minutes
Cooking Time: 25 minutes
Servings: 6

Ingredients:
- 3 cups whole milk
- 3 cups cooked white rice
- 2 tablespoons canna-butter (here)
- ½ cup raisins
- ½ cup chopped dried apricots
- ⅓ cup brown sugar
- ¼ teaspoon ground cinnamon
- 2 teaspoons vanilla extract

Directions:
1. Using a medium saucepan, combine the milk, rice, canna-butter, raisins, apricots, sugar, and cinnamon. Bring to a boil, then immediately reduce the heat. Simmer gently over low heat for 25 minutes or until the rice is tender. Stir in the vanilla. Serve warm. Store the remaining servings in an airtight container in the refrigerator for up to a week. Reheat in the microwave on low heat for 2 minutes or until warm, or enjoy chilled.

Nutrition: Calories: 251 Fat: 6.1g Fiber: 2.8g Carbs: 53.2 Protein: 0.9g

Canna Banana Parfait

Preparation Time: 30 minutes plus cooling
Cooking Time: 30 minutes
Servings: 6

Ingredients:
- 6 large egg yolks
- ¾ cup granulated sugar
- ¼ cup plus 2 tablespoons cornstarch
- ¼ heaping teaspoon salt
- 3½ cups whole milk
- 1 tablespoon unsalted cannabutter
- 1 tablespoon vanilla extract
- 1 tablespoon spiced rum
- ½ cup cold heavy cream
- 2 tablespoons confectioners‘ sugar
- 2 cups broken shortbread cookies
- 3 large ripe bananas, sliced

Directions:
1. Using a medium saucepan, stir together the egg yolks, granulated sugar, cornstarch, and salt over

medium heat. Bring to a simmer and put in the milk while frequently stirring, 5 to 8 minutes. It starts bubbling, turns the heat down to low and continues cooking, constantly whisking, until the mixture thickens, which will take up to 2 minutes.

2. Put it away from the heat, and then add in the vanilla, canna-butter, and rum. Put the mixture to another bowl and place a piece of plastic wrap directly on the surface of the pudding to keep a film from forming. Refrigerate until set for a few hours.

3. Once the pudding is cold, place the cream in a bowl. Using a stand or electric mixer on medium-low speed, whip until the creamed well. Blend

in the confectioners‘ sugar and whip until the cream holds silky, medium-firm peaks. Do not over mix

4. Into each of 6 parfait glasses, spoon a large dollop of the pudding mixture. Top with a layer of cookie pieces and a layer of sliced bananas. Do the same procedure and top it odd with the pudding. Crumble some of the cookie pieces and sprinkle over the top. Refrigerate until ready to serve.

Nutrition: Calories: 215 Fat: 3g Fiber: 1.4g Carbs: 40.9 Protein: 0.9g

Get High Pudding

Preparation Time: 15 minutes
Cooking Time: 2 hrs.
Servings: 2

Ingredients:
- 2cups dried figs soaked in 1/4 cup boiling water
- 1 cup of cannabis milk
- 1 1/2 cups all-purpose flour sifted
- 1 cup of sugar
- 2 1/2 teaspoons baking powder
- 1 tsp. pumpkin pie spice
- 1 teaspoon of sea salt
- 3 eggs
- 1/2 cup melted cannabis butter
- 1 1/2 cups breadcrumbs
- 1 tablespoon grated orange peel

Directions:
1. Mix all ingredients until well blended. Pour into a greased bundt pan. Place into a water bath. Cover

with nonstick foil loosely. Bake it until pudding is set and begins to release from the sides of the pan, about 2 hrs.
Nutrition: Calories: 250 Fat: 4,7g Fiber: 1.4g Carbs: 49g Protein: 0.9g

Marijuana Creamy Custard

Preparation Time: 15 minutes
Cooking Time: 15-20 minutes
Servings: 2

Ingredients:
- 1 spoon vanilla extract
- 3 eggs
- 0.3 to 0.5 marijuana flowers
- 600 grams of milk
- 90-130 grams of sugar

Directions:
1. In a medium-sized bowl, combine the eggs and milk Add vanilla extract, dried buds and sugar Beat

everything at medium speed Once the liquid has formed, continue mixing the batter for an extra two minutes Transfer the contents into a container and then let it set in the fridge Dust with cinnamon or top with fruits.

Nutrition: Calories: 208 Fat: 1.4 Fiber: 1.9g Carbs: 35g Protein: 0.2g

“Baked” Peach Pie

Preparation Time: 15-20 minutes
Cooking Time: 50-60 minutes
Servings: 6-8

Ingredients:
- ½ cup plus 2 tablespoons canna sugar
- ¼ cup packed brown sugar
- 5 cups fresh peaches peeled and sliced (see Note)
- 1 prepared pie shell or Canna Pie Crust
- 3 tablespoons potato starch or cornstarch
- 1 teaspoon cinnamon, divided
- ½ teaspoon ground cloves
- ¼ teaspoons salt
- 1 tablespoon cannabutter
- 2 teaspoons lemon juice
- 3 tablespoons heavy cream
- Canna Pie Crust:
- 3 cups all-purpose flour
- 14 tablespoons cold butter, cubed
- 2 tablespoons granulated sugar
- 2 tablespoons cannabutter, cold
- 1½ teaspoons salt
- ½ cup plus 2 teaspoons ice-cold water

Directions:
1. Preheat the oven to 400°F. In a large bowl, combine ½ cup of the CBD sugar and the brown sugar,

add the peaches, and toss to coat. Cover and let stand for 1 hour. Roll out half of the chilled pie dough and lay it in the bottom of a 9-inch pie pan. Trim the edges, leaving about ½ inch of crust overhang. Drain the peaches, reserving the juice. In a small saucepan, combine the potato starch, ½ teaspoon of the cinnamon, the cloves, and CBD salt, and slowly add in the

reserved peach juice and stir. Put the pan over medium heat, and bring to a boil. Cook for 2 minutes or until thickened. Remove it from the heat and stir in the CBD butter and lemon juice. Pour the mixture over the peaches, carefully fold in, and then pour the filling into the crust. Roll out the remaining pastry and make a lattice or your favorite top crust. Trim, seal, and flute the edges. Mix together the remaining ½ teaspoon of cinnamon and 2 tablespoons CBD sugar. Brush the top of the uncooked pie crust with the cream and sprinkle with the cinnamonsugar mixture. Cover the edges with foil, so they don‘t bake too quickly, and bake for 50 to 60 minutes, or until the filling is bubbly and the crust is golden.

2. Canna Pie Crust:
3. Mix together all the ingredients except water in the food processor. Pulse 4 to 5 times, then add the water, processing just until the dough comes together—you still want to see pea-size pieces of butter. Divide the dough into two equal pieces, wrap in plastic, and refrigerate for at least 1 hour or until ready to use.
Nutrition: Calories: 289 Fat: 8.9g Fiber: 2.8g Carbs: 52.1 Protein: 0.9g

Fresh Glazed Very Red Berry Pie

Preparation Time: 1 hr.
Cooking Time: 10-15 minutes
Servings: 3-4

Ingredients:

- ½ cup regular sugar
- ½ cup canna sugar
- 1 pkg. Jell-O Raspberry Jelly Powder
- 2 tablespoon corn starch
- 1 cup of water
- 1 baked (9-inch) pie shell, cooled
- 3 cups fresh strawberries, hulled
- 2 cups fresh raspberries
- 1 cup heavy cream, whipped

Directions:

1. Mix sugar, dry jelly powder and corn starch in a medium saucepan. Gradually Blend in water. Then let it boil under medium-high heat while whisking continuously. Cook and stir until thickened. Let cool 10 min. Fill pie shell with berries; cover with jelly glaze. Refrigerate 1 hour. Top with whipped cream before serving.

Nutrition: Calories: 265 Fat: 5.4g Fiber: 1.4g Carbs: 67.1g Protein: 1.2g

Blueberry-Peach Cobbler

Preparation Time: 20 minutes
Cooking Time: 45-50 minutes
Servings: 8

Ingredients:
 ¼ cup (4 tablespoons/½ stick) unsalted butter, melted, plus more for the pan
 4 cups sliced peeled peaches
 pint blueberries (about 4 cups)
 1 tablespoon cornstarch
 1 teaspoon ground cinnamon
 ½ teaspoon ground ginger
 ¾ cup granulated sugar
 2 tablespoons plus 2 teaspoons Canna sugar
 1 cup all-purpose flour
 2 teaspoons baking powder
 ⅛ teaspoon freshly grated nutmeg
 ⅛ teaspoon salt
 1 cup whole milk Whipped cream, vanilla ice cream, or crème fraîche, for serving **Directions:**
1. Preheat the oven to 350°F. Lightly butter a 3-quart baking dish. In a bowl, mix together the melted

butter, peaches, blueberries, cornstarch, cinnamon, ginger, and ¼ cup of the granulated sugar. Ina medium bowl, whisk together the remaining½ cup granulated sugar, canna sugar, flour, baking powder, nutmeg, and salt. Slowly whisk in the milk. Pour the batter into the prepared baking dish and top with the fruit mixture. Next, bake it until it is golden in color the filling is bubbling and thick around the edges, maybe around 45 minutes, serve hot from the oven topped with whipped cream, vanilla ice cream, or crème fraîche. Cover and refrigerate any leftover cobbler for up to 4 days.

Nutrition: Calories: 255 Fat: 6g Fiber: 2.4g Carbs: 50.1 Protein: 0.4g

Chocolate Citrus Torte

Preparation Time: 15 minutes plus cooling time
Cooking Time: 10-15 minutes
Servings: 4-6

Ingredients:
- 1 canna pie crust
- 8 ounces dark chocolate, chopped fine
- 6 tablespoons butter, unsalted, cut in a piece
- 1 Canna Spicy Jelly Spice Blend
- 2 tablespoons orange zest
- 2 tablespoons grapefruit zest
- ¼ cup boiling water
- 1 egg yolk
- Whipped Cream for topping

Directions:
1. Over a double boiler, melt on low chocolate, butter, orange zest, grapefruit zest. Then, Whisk for 3

minutes in a double boiler over low heat. Strain out the egg yolk and mix well with chocolate. Pour into cooled crust and chill. Top with Whip Cream.
Nutrition: Calories: 245 Fat: 4.1g Fiber: 3.4g Carbs: 49.1 Protein: 0.10g

Homemade Cannabis Oreo Cookies

Ingredients:

- 1 cup 50/50 butter/cannabis butter mixed
- 1 cup sugar
- 2 teaspoons salt
- 2 large eggs
- 2 cups allpurpose flour
- 1 ¼ cups dark cocoa powder
- ½ teaspoon baking soda

For Cream Filling:
- ½ cup cannabis butter

- 2 cups powdered sugar
- 1 teaspoon vanilla

Directions :
1.Preheat oven to 325 degrees F .

2.In a large bowl, cream together 1/2 cup cannabis butter with ½ cup normal butter. Mix with the white sugar and salt until light and fluffy.

3. Beat in eggs until fully incorporated.
4.Sieve together the flour, cocoa powder, and baking soda into the mix. Blend well.
5.Add the dry ingredients to the wet ingredients, and mix together until combined.
6.Turn the dough out onto your surface and push together into a flat square. Wrap the dough in plastic wrap and refrigerate for 1 hour.

For Cream Filling:
1.To make the filling, combine ½ cup cannabis butter, powdered sugar, and vanilla in a medium mixing bowl. Beat together until light and fluffy.

2. Remove the dough from the fridge, and for ease of rolling out, divide the dough into 4 pieces.
3.To roll out the dough, place a quarter of the dough between two sheets of parchment paper. Roll the dough between the two sheets of parchment to ¼-inch thickness .
4.Using a small round cookie cutter or champagne glass, cut the dough into individual rounds and place on a large parchment-lined baking sheet, leaving at least ½-inch between each cookie.
5.Pack together and re-roll out any scraps to cut additional cookies. Repeat this process with each remaining ¼ of the dough.
6.Bake in preheated oven for 15 minutes.
7.Remove and transfer cookies to a cooling rack to cool completely.
8.Assemble the cookies by spreading a generous scoop of the icing onto one of the cookies and sandwiching it with another. Give it a light squeeze and scrape any excess off to clear and even out the sides.
9.Serve with a glass of milk.

Cannabis Chocolate Ice Cream with Super Potent Blondies

Ingredients:
 4 tablespoons cannabis butter 1 can condensed milk
 1 teaspoon vanilla extract

 1/2 cup cocoa powder
 2 cups heavy cream
 1/2 cup cannabis butter
 1 cup light brown suga r
 1 egg
 1 teaspoon vanilla extract
 1 cup flour
 1/2 teaspoon baking powder
 1/8 teaspoon baking soda
 Pinch of salt
 1 cup white chocolate

Directions:
1. Preheat oven to 220 degrees F.

2. In a medium bowl, mix your condensed milk, 4 tablespoons cannabis butter, vanilla and cocoa powder; set aside.
3.In another bowl, whip your whipping cream until stiff.

4. Fold your chocolate mixture into your whipping cream mixture using a spatula.
5.Freeze for at least 6 hours
6.In a medium bowl, mix together your cannabis butter with brown sugar using an electric hand mixer.
7.Add your egg and vanilla and mix again.
8.Now add your flour, baking powder, baking soda and salt; mix again.
9.Fold in your white chocolate using a spatula.

Place your mixture on a floured baking tray and bake for 40 minutes. Serve little chunks on your chocolate ice cream.

Cannabis Chocolate Caramel Peanut Butter Cups

There are so many cannabis chocolate desserts that are a treat, but this must top all of them. **Ingredients:**
- 4 tablespoons cannabis butter
- 2 1/2 cups chocolate
- 1/2 cup salted caramel sauce

- 1 cup peanut butte r
- 1/2 cup powdered sugar
- 1/4 cup cornflakes
- Pinch of salt

Directions:
1.Take a medium bowl and melt chocolate au bain marie with your cannabis butter.
2.Mix using a spatula so your cannabis butter is evenly mixed into the chocolate.
3.Put your chocolate cannabis mix in a piping bag and let cool slightly.
4.Line up a tray with 12 paper cupcake cups.

5. Use half of your chocolate cannabis mix to fill out the cups evenly. A thin layer just so the bottom is covered will do.
6.Freeze for 5 minutes until chocolate is solid.

7. Add a good tablespoon of caramel sauce to each chocolate cup.
8.Freeze again for 5 minutes
9. In a mediumsmall bowl, mix 1 cup peanut butter with the cornflakes, powdered sugar and cannabis butter using a hand mixer.
Add a full tablespoon of peanut butter to your chocolate cups.
Now use the other half of your cannabis chocolate to cover the peanut butter.

Freeze for about 15 - 20 minutes.
Serve.

Potent Cannabis Brownies

Cannabisinfused brownies, also called —space cake‖, has been around for decades. **Ingredients:**

- 1 cup cannabis butter
- 2/3 cup chocolate
- 1 teaspoon vanilla extract
- Orange zest (optional)
- 5egg whites
- 4 egg yolk s
- 3/4 cup sugar
- 1/3 cup flour
- 1 tablespoon cocoa powder
- 1/2 cup crushed pecan nuts

Directions:
1. Preheat oven to 220 degrees F.
2.Use a double boiler by placing a bowl on top of a pot with water over medium high heat.

3. Add your chocolate, cannabis butter, vanilla extract and orange zest to the empty bowl and mix to incorporate.
4.Take the bowl off the heat and set aside. (You will not need any heat anymore from this point on.)
5.Place your egg whites in a separate bowl.
6.Beat egg whites until you form stiff white peaks, using an electric mixer or a whisk; set aside.
7.Add your egg yolks to another separate bowl and add sugar. Mix to incorporate.
8.Add your chocolate cannabis mixture to the egg-yolk mixture and slowly incorporate both using a spatula.
9.Once incorporated, sift in your flour, cocoa powder and add your pecan nuts.
Now add your fluffy white egg whites to the mixture, and incorporate

everything together using a spatula .
Line a baking pan with parchment paper and add your finished mixture to it.
Now bake for 60 minutes, and your brownies will be ready.

Cannabis-Infused Ice Cream

Cannabis -infused ice cream without an ice cream machine…perfect for a summer day. **Ingredients:**

- 4 tablespoons cannabis butter
- 2cups whipping cream
- 1 can (14oz) condensed milk

- 1/2 teaspoon vanilla extract
- 1/4 cup chopped mint

Directions:

1.Whip the cream until stiff; add all remaining ingredients in separate bowl and mix.

2.Now fold the mixture into the whipping cream. Store in a container and freeze for 6 hours.

3.Serve the cannabis Ice cream.

Cannabis Pancakes

Ingredients:

- 1/2 cup cannabis milk
- 1/2 cup whole milk
- 1 cup all purpose flour
- 2 tablespoons white sugar
- 2 teaspoons baking powder
- 1 egg beaten
- 2 tablespoons vegetable oil
- 1 teaspoon salt

Directions :

1.In a large bowl, mix flour, sugar, baking powder and salt. Make a well in the center, and pour in cannabis milk, whole milk, egg and oil. Mix until smooth.

2. Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

3.Serve the cannabis pancakes.

Cannabis Carrot Cake

Ingredients:

- 1 cup cannabis milk
- 3 eggs
- 1 1/2 cups sugar
- 2 cups allpurpose flour
- 2 teaspoons baking soda
- 2 cups shredded carrots
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 can crushed pineapple with juice
- 1 cup raisins
- 2 teaspoons vanilla extract
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt

Directions:
1.Preheat oven to 350 degrees F.
2.Grease and flour an 8×12 inch pan .
3.In a medium bowl, sift together flour, baking soda, salt and cinnamon. Set aside.

4. In a large bowl, combine eggs, cannabis milk, oil, sugar and vanilla. Mix well. Add flour mixture and mix well.
5.In a medium bowl, combine shredded carrots, coconut, walnuts, pineapple and raisins.

6. Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well.
7.Pour into prepared 8×12 inch pan, and bake for 1 hour. Check for doneness with toothpick.
8.Allow to cool for at least 20 minutes before serving.

Marijuana Cheesecake

Ingredients:
 2 tablespoons cannabis butter 1 tablespoon normal butter

 24 oreo cookies, divided
 3 (250 grams) Philadelphia cream cheese packets
 3/4 cup sugar
 1 teaspoon vanilla 3 eggs

Directions:
1.Preheat oven to 330 degrees F.

2. Place 16 of the cookies in resealable plastic bag. Flatten bag to remove excess air, then seal bag. Finely crush cookies by rolling a rolling pin across the bag .
3.Place in bowl. Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.
4.Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating just until blended after each addition.
5.Chop or crush remaining 8 cookies. Gently stir half of the chopped cookies into cream cheese batter. Pour over prepared crust; sprinkle with the remaining chopped cookies.
6.Bake 45 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Cut into 12 pieces. Store leftover cheesecake in refrigerator.

Cannabis Gingerbread

Ingredients:

- 1/4 cup cannabis butter
- 1/4 cup normal butter
- One egg
- One cup molasses
- 2 1/2 cups allpurpose flour
- 1 1/2 teaspoons bakins soda
- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 1 cup hot water

Directions:
1.Preheat oven to 330 degrees F.
2.Grease and flour a 9-inch square pan.
3.In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.

4. In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.
5.Bake 1 hour in the preheated oven until a knife inserted in the center comes out clean. Allow to cool in pan before serving.

Chocolate Cannabis Bar

Ingredients:
- 1/4 cup cannabis butter
- 4 cups chocolate

Directions:

1. Melt the chocolate in a clean, dry bowl set over a pan of barely simmering water. If you want to temper the chocolate, add your cannabis butter.
2.Once the chocolate is melted (and tempered, if tempering the chocolate), remove the bowl from the pan and wipe the moisture off the bottom of the bowl.
3.Pour or spoon a layer of chocolate into your molds. Rap them on the counter a few times to distribute the chocolate evenly and release any air bubbles; then working quickly, top with any kinds of nuts, dried fruits or other ingredients that you wish and press them in slightly.
4.(You can also stir ingredients into the chocolate, such as toasted nuts, seeds, crisped rice cereal, snipped marshmallows or other ingredients, then pour the mixture into the molds.)
5.Immediately put the bars in the refrigerator until firm. If tempered chocolate is used, it shouldn‘t take more than five minutes for them to firm up. Otherwise, the chocolate will take longer.